

Autumn – Winter 2021

Actuality Dopff Au Moulin

COUDE A COUDE



EDITORIAL

Harvest 1967



Mrs P. Dopff wrote this one year ago. We share those lines with you with great emotion.

As the dean of the Dopff Estate, I am attending the 75th harvesting in my Riquewihr life.

Right, I am sure the oldest one (98 years old) after the passing of my beloved husband and two sons. My grandson Etienne-Arnaud is the one who is in the driver's seat in that beautiful family estate.

As far as I can remember, the harvest has always been **eagerly awaited**. The meteorology would then be checked and the ripeness controlled. The benefits of a year-long hard work were at stake.

On that very day, all grape pickers would parade with buckets and scissors in their hands. The picking would then start under the oversight of the head of culture. It would occur by any weather condition with the expectation for October sunshine. The vines loaded with sun-kissed grapes cut in a glimpse would fill the buckets rapidly. On the signal of the relevant Head of vine row, the buckets would be gathered and emptied in the bottiches. **The whole process would be completed under songs and jokes.**

Year after year, the same pickers would be back and would already know each other (many Paris firefighters were part of the regular staff). All were attracted by **the festive atmosphere and the cheerfulness**.

At lunchtime, soup, herings, Munster cheese, dessert would be served in the vineyards with a glass of Alsatian wine. And then, the works would be carried on until nightfall to finish up a plot.

On the last day, all grape pickers would be back, surrounding horse-drawn carts adorned with garlands of flowers, grapes and foliage, singing and banging on pots used for lunch. At the canteen, the cook would be waiting for them: an abundance of sausages and Crémant d'Alsace.

The ultimate rewarding: a full-day excursion of the entire staff by trucks and carts to a distinctive site of the region with games being played and a meal in a restaurant... Pure joy of living, so to speak.

I sure appreciate sharing my memories with you and **wish you all the best holiday season.** 🍷

Mrs. P. Dopff
(26.05.1922 — 12.03.2021)

AT THE ESTATE

The new A-dopff-ed ones!



Nadia Bruppacher joined the sales administration on November 2020. Professionalism, smile and disponibility are her constant assets. Her favourite wine: **Muscat 2020**.

At the export service, **Flore Schultz** started at the Estate on February 2021 as the export manager. Her mission: promoting the true colours of the Estate around the world thanks to her professionalism and enthusiasm! Her favourite wine: **both Riesling Domaine Familial 2018 and Riesling Grand Cru Schoenenbourg 2016**, her heart leans both ways!

Léa Pecheux has also joined the sales administration on April 2021 with her know-how, especially in the retail sector. Rigor, high-level requirement and smile are her main features. Her favourite wine: **Crémant Bartholdi**.

Annette Vergely joined the commercial staff on October 2021 in order to highlight our Crémants and Alsatian wines in the regional restaurants thanks to her good mood and enthusiasm. Her favourite wine: **Crémant Blanc de Noirs**.

Gauthier Conreaux joined the culture staff on August 2021 as a tractor driver. His personality and enthusiasm pair beautifully with the actual staff. His favourite wine: **all Gewurztraminer wines**.

Nicolas Maier joined also the culture staff in september 2021 as a tractor driver. His new challenge will be to drive all around the Dopff au Moulin vineyards. His favourite wine: **all Riesling wines**. 🍷

« PILLAR OF ANGELS' »

CUVÉE

THE FIRST BOTTLE OF WINE OF THE STRASBOURG CATHEDRAL EVER, REALIZED IN 3 STEPS:
NOTRE DAME CATHEDRAL IN STRASBOURG | HOREA | DOPFF AU MOULIN

"As a result of the work of both mankind and the Earth, this wine concentrates everything positive the Creation gives the human being through handwork. The same hands that built the cathedral, cultivate the vines, create, paint and draw. All those hands come together hereby to celebrate Creation.

Notre Dame Cathedral in Strasbourg assembled the visual artist HOREA and The Dopff au Moulin Estate around the Pillar of Angels, the ultimate culmination

in gothic art, a true mirror of the artistic and technical mastery of both adventurers of the good and beautiful. It is also often called the Pillar of the Last Judgement, placed in front of the astronomical clock and reminds us of the finitude and the purpose of our life on earth. The face of Christ at its pinnacle, true expression of endless goodness, echoes the parable of the workers of the last hour (Mt 20, 1-16)."

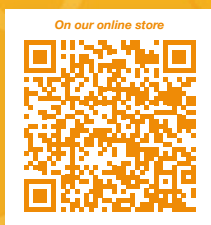
Selling price of Cuvée du Pilier Des Anges — Riesling 2020 — 15€. 🍷



Vin Orange



NEW



ORANGE ADVENTURE

Having been rediscovered a decade ago, **Orange Wines** seduce more and more lovers of original wines.

First and foremost, a few explanations about orange wine: **originally made out of white grapes, an orange wine is vinified just like a red wine with a maceration of the solid matters** called therefore "macerated white wine" or "maceration wine".

Its history goes back to antique times and has a **quite seducing aromatic character**.

Its tannin structure allows all-through meal pairings. Do not only use them with seafood and aperitif as orange wines have a great adaptability. They usually have much character with a wide and varied aromatic expression.

So, is orange going to become the fourth wine colour? Besides white, red and rosé or is it going to remain a niche wine for connoisseurs? Demand stays low but more and more chefs show interest in those wines for unconventional pairings in order to make their guests bewildered and positively astonished.

In 2019, in the context of his 30th vintage

at the Dopff au Moulin Estate, **Pascal Batot** went for an orange adventure and suggests **his own vision of maceration wine based on Gewurztraminer**.

Join our orange adventure and get dazzled by the new appearance of Gewurztraminer in a dry and gastronomic way.

Food and wine pairing: fish, lightly spiced curries, mature Mimolette cheese.

Orange wine on sale now at the **tasting room and online: www.boutiquedopff.fr**
– **23,90€.** 🍷



VITICULTURE

SUSTAINABLE

In the first half-year period 2020, we took pride in announcing our HEV (high environmental value) certification for the Estate which means that all wines of the Domaine Familial range proudly show the HEV logo from the 2019 vintage.

Step by step, we then led our grape suppliers towards this certification. We are more than thankful to them for accepting the challenge and we are proud to announce that all wines of the Losange range also have the HEV logo from the 2020 vintage.

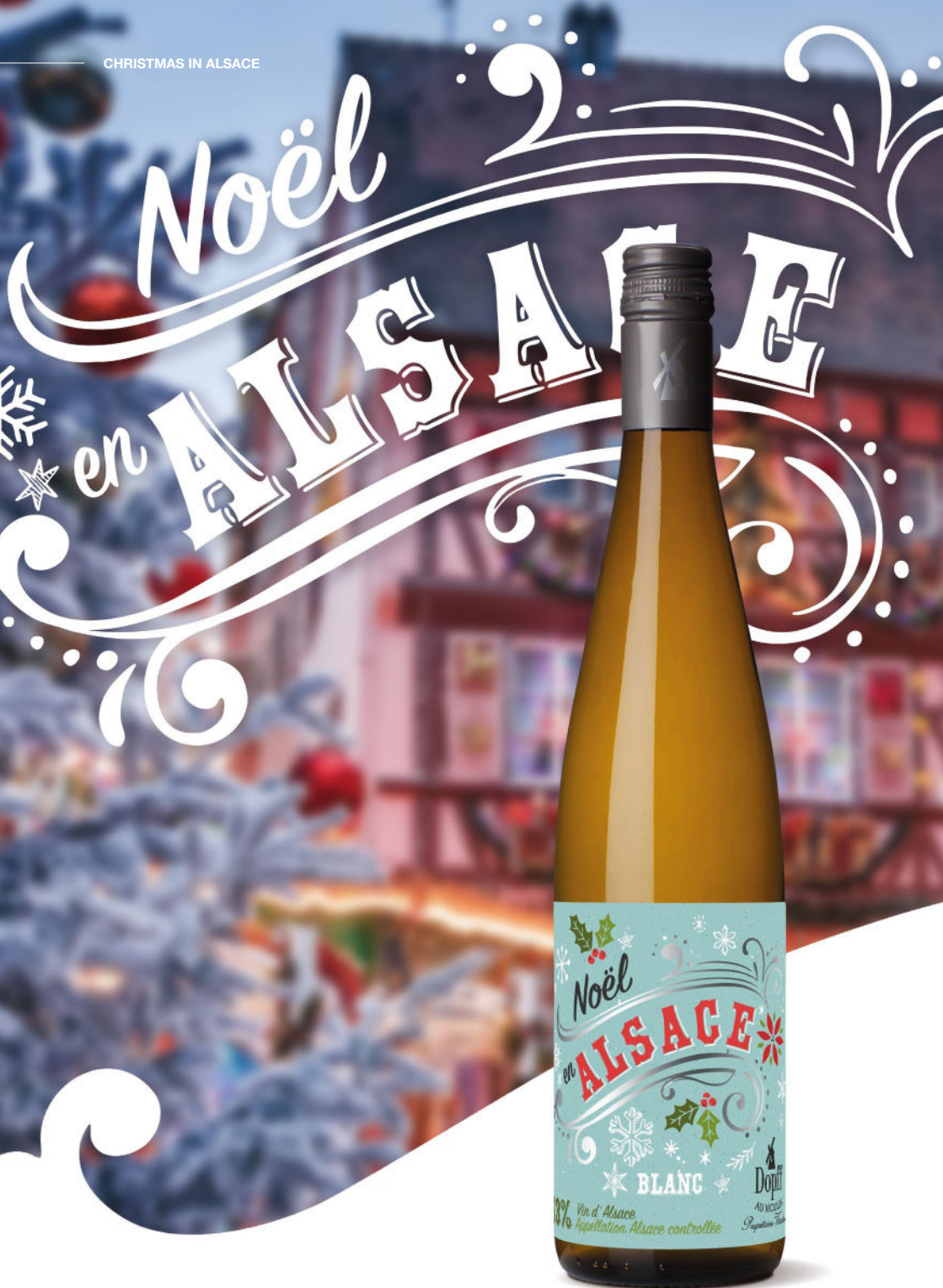
As a reminder, the HEV certification recognises compliance with environmental performance thresholds about bio-diversity, phytosanitary

strategy, fertilization management and water resources for the entire estate.

Once these steps have been taken, we are eager to engage further in environmental respect and we just started our Biological Agriculture conversion. Within the Dopff au Moulin Estate, this conversion will be ongoing over 6 years and we shall be glad to keep you updated yearly about the status of the conversion.

This time again, we shall proceed step by step: first, we shall concentrate our energy on "Hardt de Colmar" plots that provide the grapes used for the making of our Crémants and also on Riesling and Pinot Noir plots in and around Riquewihr. Further on, we shall apply this conversion to other grape varieties. 🍷





STORY OF CHRISTMAS

IN ALSACE

From the end of November, the age-old rituals and traditions will become the heart beat of all of Alsace! Local customs are then carried on, people take delight in joining together, experiencing the excitement of the preparation for Christmas, gathering with emotion on Christmas Eve to make it the best possible celebration.

From November 25th, on St Catherine's Day, all of Alsace comes alive in a sweet enchanted atmosphere that will last all through the 4 weeks preceding Christmas and will come to a gentle end on the 6th of January, the Epiphany. The coming celebration is being prepared in all cities and villages and all homes as well.

The Christmas market is, among all traditions, the most popular and wide-spread one. It brightens all cities and villages of Alsace in a warm and friendly atmosphere. People get carried by the sweet aromas of Christmas sweets such as gingerbread, "bredele" biscuits and other delicacies. People warm up with a cup of mulled wine with fragrances of cinnamon, orange and spices perfuming the atmosphere. Then, it is also time to purchase local products: Alsatian wine, spirit, Christmas beer, foie gras...

In all Alsatian cities and villages, the marvelous and stylish decorations embellish streets and facades while the shop windows, one more beautiful than the one next door, vie for supremacy in creativity.

Then, at dusk, the magic unfolds. Following the first house lights, the Christmas lights sparkle and streets

and squares shine brightly. This is the perfect moment to start with a wonderland wandering. The eyes sparkle with each new discovery. Lights, tinsel, lit up Christmas trees match the beauty of the cultural heritage and provide the most fabulous scenery! ❄️

*With **our wine "Noël en Alsace"**, it is more than a wine that you taste, it is a concentrate of the Alsatian art of living, with the spirit of Christmas, its Christmas markets, and the lights of Christmas that light up the hearts and eyes of children!*



Riquewahr Town Hall Phone

+33 (0)3 89 49 09 10

GRAND CRU SPOREN

The distinctiveness of great Alsatian terroirs is based on an unmatched diversity of rich soils. The greater part of this exceptional diversity of Alsatian wines, especially Grands Crus wines, lies in this infinite variation."

CIVA

Grand Cru Sporen in Riquewihr, probably **the least steep Grand Cru in Alsace**, is a gently sloped natural circus that benefits from its South-East exposure and extends over 23 hectares.

The vines flourish on a **clayey-marly** soil, a deep one that gives the roots the opportunity to explore the ground for micro-nutrients responsible for the complexity of wines, spared from drought in years with low rainfall. We are lucky to cultivate **1,3 hectare of Gewurztraminer** on this expressive Grand Cru.

The 2016 vintage gives an expressive and complex wine. It combines litchi, mango and spicy aromas. It's full and silky on the palate with a remarkably elegant and straight acidity! The soil, the high-quality grapes and the work carried out in the vineyards and in the cellars have been rewarded with 90/100 points **at the International Wine and Spirit Competition (IWSC)**. 🍷

90/100



Extravagant and voluptuous, Alsace Gewurztraminer pairs with festive meals, so, do not hesitate to combine it with a **scallop carpaccio with citrus juice OR with roasted mango with passion fruit**.

Scallop



SOLERA

GIFT
IDEA

BRUT
NATURE
12.16
Soléra
Dopff
DEPUIS 1974

© Olivier Wymann

CRÉMANT D'ALSACE BRUT NATURE HAND-STIRRED

BOTTLE NUMBER

SOLERA



The concept of **Crémant Solera** germinated in my mind after different tastings of Champagne Solera types I had. **Emotions often spark a desire.** It all started in 2012 with the first vinification of a **Chardonnay with no added sulfites-based Crémant.**

The starting idea was to add yearly more Chardonnay with no sulfites with **fresh reductive yeast** to older wines with slightly oxidative redox potential. The wines are aged in stainless steel tanks by 8°C and topped up. A first bottling occurs as 15 hl of **non-filtered** Solera are being drawn and replaced with the same volume of Chardonnay-based wine with no added sulfites. This action is repeated every year.

This **Solera Crémant Cuvée** will be disgorged after **a minimum of 24 month-aging on racks with no added sugar as a Brut Nature.**"

Pascal Batot, Oenologist and Cellar Master

Caroline Furstoss

Sommelier and co-founder of sommelierparticulier.com

The nose develops with spicy, mokka, freshly cut grass and cedar notes. **The palate** is long-lasting all through the tasting with a sensation of licorice stick bringing palatability and a long salty finish.

I really enjoyed the fine bubbles once aired. A discreet well-integrated Solera.

Olivier Poels

Chief-editor of Revue des Vins de France

A perfectly straight wine with well-mastered progressive flavours giving a wide range of aromas and providing a long palatability.

Yves Beck

Wine reviewer and Swiss author

Much character in this racy wine!

The bouquet is a well-inspired Chardonnay one and reveals notes of apple, yeast and spices. A well-structured palate thanks to the acidity that gives energy and freshness. Very fine bubbles. A sparkling wine with quite a lot of character that will pair perfectly as an aperitif wine and also with party dinners.

Now – 2024. 91 / 100.





a dynasty of dedication
a flair for fine wines



DOPFF AU MOULIN
2 AVENUE JACQUES PREISS 68340 RIQUEWIHR
+33 (0)3 89 49 09 51
caveau@dopff-au-moulin.fr
www.dopff-au-moulin.fr • www.boutiquedopff.fr
@ f in

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