

Pfaff



LA CAVE DES VIGNERONS DE PFAFFENHEIM
ALSACE FRANCE



Brut Blanc de Blancs A.O.C. Crémant d'Alsace

- ❖ Grape varieties Pinot Blanc, Auxerrois
- ❖ Alcohol 12 % alc./vol.
- ❖ Terroir Limestone and chalky-clay
- ❖ Harvesting Handpicked
- ❖ Winemaking

Direct pneumatic pressing (vertical drains to obtain high quality juices), clarification, controlled fermentation temperatures, racking and maturing on fine lees for 4 months. Ageing in vats for 5 months before bottling.

❖ Tasting Notes

Pale yellow color. Fine and persistent froth. The nose is flattering, pleasant, subtle and refreshing with discrete lemony notes. Fresh fruit dominates the nose. The attack on the palate is frank and ample, all the while remaining crunchy. Very elegant, this Crémant displays very good aromatic finesse with a round and persistent finish, always with plenty of fruit. This wine is very pleasant to drink.

❖ Food Pairing

The Crémant of Cave des Vignerons de Pfaffenheim is first and foremost a festive wine that can be served at any moment of the day. It goes perfectly well with warm or cold oysters, and Asian cuisine like sushi or nems. We recommend it with raw or grilled fish, but also with white meat. It goes well with soft cheese. Crémant is the perfect companion with fruity desserts such as strawberry soup, pineapple carpaccio or a lemon tart.

❖ Serving Temperature Between 7 and 8°C

❖ Ageing Potential

Can be conserved for up to 2 or 3 years

❖



CONTIENT DES SULFITES