



## Excellence Brut A.O.C. Crémant d'Alsace

### ❖ Awards



### ❖ Alcohol

12 % alc./vol.

### ❖ Grape varieties

Pinot Blanc, Auxerrois, Chardonnay

### ❖ Terroir

Limestone and chalky-clay

### ❖ Harvesting

Handpicked

### ❖ Winemaking

The creation of this product has benefited from the careful attention of experts mastering in the « Art of Winemaking ». It is the fruition of a harmonious blend of 3 grape varieties selected for their exceptional quality : Pinot Blanc, Chardonnay and Auxerrois. Gentle maturing for at least two years brings about rich characteristics of a rare complexity.

### ❖ Tasting Notes

This wine boasts a shiny pale gold colour with a silver disk, fine and regular bubbles, as well as lasting bead. The nose is delicate with dried almond and roasted hazelnut aromas, buttery notes, followed by scents of grapefruit, cake and white flowers. The palate is both elegant and full bodied, producing good depth underscored by buttered toast notes, with remarkable balance through to a persistent citrus finish.

### ❖ Food Pairing

This is a gastronomic Crémant. Rich and complex, it is charming as an aperitif, but is also the perfect combination with scallops in a creamy sauce, grilled lobster, lemon chicken, veal and mushroom stew, as well as soft cheese such as valencay, camembert, saint-félicien and rocamadour... or with dessert, pairing especially well with peach, apricot or almond tarts.



CONTIENT DES SULFITES

Pfaff



LA CAVE DES VIGNERONS DE PFAFFENHEIM  
ALSACE FRANCE

## Excellence Brut A.O.C. Crémant d'Alsace

❖ Serving Temperature Between 7 and 8°C

❖ Ageing Potential

Can be conserved for up to 2 or 3 years



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