

# Pfaff



LA CAVE DES VIGNERONS DE PFAFFENHEIM  
ALSACE FRANCE



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

### ❖ Awards



❖ Alcohol alc 12,5% vol.

❖ Grape varieties Pinot Noir

❖ 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

An attractive pink salmon color with a fine and light froth. The delicate nose displays subtle aromas of raspberry and cherry. Good harmony on the palate with plenty of length.

### ❖ Food Pairing

Crémant rosé is perfect as an aperitif. However it goes equally well with sushi, grilled fish, smoked salmon, but also with milk-fed lamb or pork colombo. It is suitable with a fruity dessert or chocolate profiteroles.

❖ Serving Temperature Between 7 and 8°C

### ❖ Ageing Potential

Can be conserved for up to 2 or 3 years



CONTIENT DES SULFITES