

Pfaff



LA CAVE DES VIGNERONS DE PFAFFENHEIM
ALSACE FRANCE



Crémant Chardonnay Brut "Exception" A.O.C. Crémant d'Alsace

❖ Awards



- ❖ Alcohol alc 12% vol.
- ❖ Grape varieties Chardonnay
- ❖ Terroir Limestone and chalky-clay
- ❖ Harvesting Handpicked

❖ Winemaking

We have taken great care in the elaboration of this Chardonnay Cremant. It illustrates our objective of underscoring the qualities expressed by a unique Chardonnay in view of proposing a fine approachable wine. This was achieved by carrying out 12 months ageing to bring out all of its nuances and special flavors. Handpicked harvesting beforehand in order to press whole grapes, is just one of the strict measures involved in the production of this Cremant.

❖ Tasting Notes

Its straw yellow color attracts the attention, embellished by a pretty neck of thick froth which gradually evolves into a delicate necklace of bubbles. The nose is conquered by white flower and strawberry scents, highlighted by lovely toasted notes and a hint of hazelnut. Last but not least, the palate enjoys its creamy and elegant fizz, with just the right amount of acidity to produce perfect balance. The charm of its persistent and crunchy finish is long lasting.

❖ Food Pairing

If L'Exception is the special guest of successful aperitifs, it also goes admirably well with fine gastronomic recipes. For example you will appreciate the elegant pairing offered by the following dishes: oyster soup, lobster medallions, stewed turbot, rack of lamb with fennel, pear



CONTIENT DES SULFITES

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zabaglione or baked Alaska.

- ❖ Serving Temperature: Between 7 and 8°C
- ❖ Ageing Potential

Can be conserved for up to 2 or 3 years



CONTIENANT DES SULFITES