



## Pinot Gris "1957" by Pfaff A.O.C. Alsace 2024

❖ Alcohol alc 12,5% vol.

❖ Grape varieties Pinot Gris

❖ Terroir Limestone and chalky clay.

❖ Harvesting Hand-Picked

### ❖ Winemaking

Direct gentle pneumatic pressing (use of vertical drains to ensure top quality juice), clarification, controlled fermentation temperatures, racking and maturing on fine lees for 4 months. Maturing on vats for 5 months before bottling.

### ❖ Tasting Notes

Pinot gris develops floral, dried fruit and jammy aromas. It is both fresh and full-bodied, with suppleness. This wine is an attractive golden yellow color. It boasts a subtle and elegant nose with smoky, acidulated and yellow fleshed fruit aromas. Good freshness brings about crunchiness and finesse. The attack is frank and refined. This Pinot gris offers good well-balanced and thirst-quenching matter with notes of yellow fleshed fruit (pear, plum and quince), as well as heaps of fat. Good volume develops on the palate with plenty of aromatic persistence, underscored by freshness and balance. It is a very nice gastronomic wine.

### ❖ Food Pairing

This full-bodied offering can replace a red wine with meat dishes, cold cuts, country-style pâté, roasts, game and poultry. It is perfect with foie gras. It also goes well with smoked fish or served with a sauce and is admirable with cepé-flavored risotto

❖ Serving Temperature Between 10 and 12°C

### ❖ Ageing Potential

up to 5 years.



In 1957, winegrowers from Pfaffenheim came together to create La Cave

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des Vignerons de Pfaffenheim.

In 2020, the "1957 by Pfaff" range is a tribute to these founders, the heritage of their know-how, Alsatian excellence.



Pfaff

