



Pinot Noir "1957 by Pfaff" A.O.C. Alsace 2018

- ❖ Alcohol alc 12% vol.
- ❖ Grape varieties Pinot Noir
- ❖ Terroir Limestone and chalky clay.
- ❖ Harvesting Hand-Picked
- ❖ Winemaking

Controlled fermentation in stainless steel tanks with the marc punched down daily. Maceration takes 10 to 15 days. Aged for 10 to 12 months in steel tanks.

❖ Tasting Notes

Pinot noir quite often reveals fresh aromas of black currant, red berries and some leathery notes. It is rarely tannic on the palate however it can be very dense. This wine's robe is a thick and deep ruby color with violet tints. It is at once, brilliant and limpid. Its nose, both intense and complex alike, unveils great concentration, red berry aromas and a touch of vanilla. The attack on the palate is strong. It is composed of well-ripened and silky tannins as well as dense matter. Ample and well-balanced, it lasts a long time on the finish. Notes of vanilla and discrete spices come to the fore (in quality of the grape juices), clarifying, controlled fermentation temperatures, racking and maturing on fine lees for 4 months. Maturing in vats for 5 months before bottling.

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CONTIENT DES SULFITES

Pfaff



LA CAVE DES VIGNERONS DE PFAFFENHEIM
ALSACE FRANCE



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underscored by red berries.

❖ Food Pairing

It pairs well with beef, roasts, quiches and pâtés. It can also be served with an entire meal.

❖ Serving Temperature

Between 12 and 14°C

❖ Ageing Potential

Up to 5 years

❖

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



CONTIENANT DES SULFITES