


PFAFF

Crémant d'Alsace Blanc de Blancs Brut

www.pfaffenheim.com



VARIETALS	Pinot Blanc and Auxerrois
VINTAGE	NV
REGION	Alsace, France
TECHNICAL DATA	Alcohol 12%
APPEARANCE	Pale yellow color. Fine and persistent froth.
NOSE	Fresh fruit dominates the nose, which is flattering, pleasant, subtle and refreshing with discrete lemony notes.
PALATE	The attack on the palate is frank and ample. Very elegant, this Crémant displays very good finesse with a round and persistent finish, always with plenty of fruit.
AGEING	Maturing on fine lees for 4 months. Ageing in vats for 5 months before bottling.
PAIRING	It goes perfectly well with warm or cold oysters, and Asian cuisine. Recommended with fish, raw or grilled, white meat and soft cheese. Also the perfect companion with fruity desserts such as a lemon tart.
READINESS FOR DRINKING	Drink now or to be conserved for 2-3 years.
RATINGS	
ORDER CODE	FR486