



PFAFF

Tradition Pinot Gris Alsace AOC

www.pfaffenheim.com

VARIETALS	100% Pinot Gris (off-dry)
VINTAGE	2022
REGION	Alsace, France
TECHNICAL DATA	Alcohol 13%
APPEARANCE	Attractive golden yellow color.
NOSE	It boasts a subtle and elegant nose with smoky, acidulated and yellow fleshed fruit aromas. Good freshness brings crunchiness and finesse.
PALATE	The attack is frank and refined, offering good well-balance and thirst-quenching matter with notes of yellow fleshed fruit (pear, plum and quince). Good volume develops with plenty of aromatic persistence, underscored by freshness and balance. It is a very nice gastronomic wine.
AGEING	Maturing on fine lees for 4 months. Ageing in vats for 5 months before bottling.
PAIRING	This full-bodied wine can replace a red wine with meat dishes, cold cuts, pâté, roasts, game and poultry. It's perfect with foie gras and it also goes well with smoked fish.
READINESS FOR DRINKING	Drink well now but can be kept for 5 years.
ORDER CODE	FR345

VINUM LECTOR