

# Pfaff



LA CAVE DES VIGNERONS DE PFAFFENHEIM  
ALSACE FRANCE



## Gewurztraminer Sélection Grains Nobles A.O.C Alsace 2015

### ❖ Awards



- ❖ Alcohol 13 % alc./vol.
- ❖ Grape varieties Gewurztraminer
- ❖ Terroir Limestone and chalky-clay
- ❖ Harvesting Handpicked
- ❖ Winemaking

Direct pneumatic pressing (vertical drains to obtain high quality juices), clarification, controlled fermentation temperatures, racking and maturing on fine lees for 4 months. Ageing in vats for 5 months before bottling.

### ❖ Tasting Notes

"Gewürz" means spice, in line with the character of this grape variety. Gewurztraminer has strong fruity flavors, such as pineapple or litchi, and most of the time notes of rose petal. The spices are generally defined by touches of nutmeg and white pepper. This wine's straw yellow color is strong and intense. The nose, which is already very expressive, delicately exhales notes of honey and gingerbread, mixed with orange peel. Extremely complex and rich, it also develops aromas of dried fig and sultana. The attack on the palate is ample and strong. Although derived from top quality grapes, this wine still displays a touch of pleasant acidity. It boasts good balance, however a couple of extra years are required before reaching its full potential. This wine is unctuous and fat on the palate, benefiting from an exceptional finish where jammy pear, cocoa and eucalyptus notes mix abundantly together.

### ❖ Food Pairing

It is at its best with foie gras and rich Asian cuisine. It goes perfectly well with Tarte Tatin served with a dollop of fresh cream or with a chocolate



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dessert. Last but not least, this wine is so good it can be served and enjoyed on its own.

❖ **Serving Temperature** Between 10 and 12°C

❖ **Ageing Potential**

Can be conserved for up to 10 years



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