



Pinot Blanc A.O.C Alsace 2016

❖ Awards



❖ Alcohol

12,5 % alc./vol.

❖ Grape varieties

Pinot Blanc et Auxerrois

❖ 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

Pinot Blanc is smoky, well-structured, persistent and is pleasantly mellow on the palate. In addition, its extraordinary freshness contributes to its growing success with those who appreciate nice floral bouquets and wines that are refined on the palate.

It is a pale golden colour, with light green tints. Its extremely open nose develops peach and apricot aromas. It is fresh and crunchy, with subtle roasted aromas. Its attack on the palate is frank and refined. This wine expresses flavours that are rather fruity (yellow peach, plum). Well-balanced it offers good matter on the palate. The finish is very refreshing, with good aromatic persistence, dominated by hazelnut, liquorice and smoky notes. This is a gastronomic Pinot Blanc, that is perfectly suited to a meal.

❖ Food Pairing

It can be served whenever a dry white wine is the best choice. It is possible to pair this wine with an entire meal. It can be consumed at any time of the day and is a loyal thirst-quenching friend. Pinot Blanc goes



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perfectly well with appetisers, asparagus, onion tart, quiche, rabbit, and sweets, served after the cheese and before the fruit.

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

❖ **Ageing Potential**

Can be conserved for up to 5 years



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