

White Tie by Pfaff A.O.C. Alsace 2018



- ❖ **Alcohol** 12 % alc/vol.
- ❖ **Grape varieties** Pinot Blanc / Pinot Gris
- ❖ **Terroir** The wine region spreads out over a series of sub-Vosges hills interspersed with deep valleys. Most of the grapevines are planted at an altitude of 200 to 400 metres. The eastern and southeastern exposure, combined with particularly high-trained vines, suffuses the grapes with maximum solar radiation.
- ❖ **Winemaking** Low pressure direct pressing (using pneumatic presses with vertical grains to ensure the highest quality of juice), clarification, controlled fermentation temperatures, bleeding and four months of ageing on fine lees. Bottled without exposing the wine to air.
- ❖ **Tasting Notes** Pale lemon yellow colour

Bouquet of white flowers like acacia and hawthorn and white fruit such as pear and peach.

Full-bodied. This wine coats the mouth with its aromas and ends with a long, fresh finish.
- ❖ **Food Pairing** Cocktail snacks, shellfish, white meat...
- ❖ **Ageing Potential** White Tie by Pfaff is best enjoyed young.



CONTIENT DES SULFITES