




PFAFF

1957 Pinot Noir Alsace AOP

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VARIETALS	100% Pinot Noir
VINTAGE	2023
REGION	Alsace, France
TECHNICAL DATA	Alcohol 12%
APPEARANCE	Thick and deep ruby color with violet tints.
NOSE	Its nose, both intense and complex alike, unveils great concentration, red berry aromas and a touch of vanilla.
PALATE	The attack on the palate is strong. It is composed of well-ripened and silky tannins as well as dense matter. Ample and well-balanced, it lasts a long time on the finish.
AGEING	Maturing on fine lees for 4 months. Ageing in vats for 5 months before bottling.
PAIRING	It pairs well with beef, roasts, quiches and pâtés. It can also be served with an entire meal.
RATINGS	3.8 ★★★★★ VIVINO 
ORDER CODE	FR0785

VINUM LECTOR