



# PFAFF

## Tradition Pinot Gris Alsace AOC

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VARIETALS	100% Pinot Gris (off-dry)
VINTAGE	2023
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.
ORDER CODE	FR0345