MOLTÈS
CAVE FAMILIALE A PFAFFENHEIM

VIN D'ALSACE - GRAND CRU STEINERT - CRÉMANT D'ALSACE

ALSACE TERROIR
RIESLING 2016
TERRE D'APOLLON BIO

Bright yellow dress with green reflections and a crystal shine.

Intense, complex, pleasant and aromatic nose of white flowers and citrus.
A subtle hint of minerality from this noble terroir unfolds on the palate.

Mid palate is reminiscent of lemon pulp and grapefruit with complex notes of spring flowers.

This is a great quality wine that will seduce you with its vitality, length and structure.
Let this wine decant so that it can reveal all its nuances. Drink with fish link sea bass, monkfish, turbot and with lobster or crayfish. Also perfect with roasted poultry and veal.

LAND

Exposure : East, South East
Elevation : 210 to 310 m
Soil : Limestone

ADVICE

Serving temperature : 12°C
Aging : 3 to 6 years
Dryness/Sweetness :
Dry Wine

Dry 1-2-3-4-5 Sweet

OTHER INFORMATION

Content : 750 ml
Alcohol : 13 % vol
Gold medals Millésime BIO 2018

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