

# MOLTÈS

Stéphane & Mickaël

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

## ALSACE SELECTION GRAINS NOBLES GEWURZTRAMINER BIO



Yellow gold dress with copper reflections; thick wine with beautifully formed legs/tears.

An intense nose where aromas of candied fruit (apricot, quince, orange) blend in with aromas of dried fruits (fig, date).

Added to those, more aromas of dried roses, spices and honey add complexity to the wine.

On the palate this wine is opulent and rich wine with notes of over-ripe grapes that bring length and complexity.

Drink with foie gras, black chocolate desserts and fruit sorbets.



### LAND

Exposure: East, South-East

Elevation: 250 to 310m

Soil: Limestone



### ADVICE

Serving temperature: 10°C

Aging: 10 to 15 years

Dryness/Sweetness: Sweet wine



### OTHER INFORMATION

Capacity: 50 cl

Alcohol content: 12.5% vol