

MOLTÈS

Stéphane & Mickaël

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

ALSACE TERROIR PINOT NOIR BIO "SONNENGLAENZLE"

Deep vibrant red dress, sign of grapes harvested at perfect maturity.

Nose of red fruits: cheery, sour cherry, raspberry, and strawberry with a slight hint of wood.

On the palate you will first experience big, smooth, and winy notes, complemented by beautiful tannins on a solidly structured and expressive wine.

It's a beautiful wine to be drunk young or aged for a few years. Pair with red or white meat: beef, veal, poultry, and venison.



LAND

Exposure: East, South-East

Elevation: 240 to 310m

Soil: Clay and limestone



ADVICE

Serving temperature: 18°C

Aging: 5 to 8 years

Dryness/Sweetness: Dry wine



OTHER INFORMATION

Capacity: 75 cl

Alcohol content: 13.5% vol

