

MOLTÈS

Stéphane & Mickaël

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

CRÉMANT D'ALSACE MILLÉSIME 2019 BIO



Crémant brut Millésimé 2019 is a crémant of elegant precision:

Bright pale yellow with several strings of fine, delicate bubbles, this vintage Crémant will seduce you from the outset.

The bouquet is refined, pure and precise. Fleshy yellow fruits and citrus aromas accompany notes of fresh, toasted hazelnuts.

The palate is ample and supple, with toasty notes and a salivating finish.

We recommend this Crémant millésimé 2019 as an aperitif, with grilled fishes, seafoods and caviar, but also with duck and white meats. It can also be served for dessert, with lemon, almond and/or hazelnut tarts.



LAND

Exposure : Est, sud-est

Altitude : 210 to 310 m

Soil : clay-limestone



ADVICE

Serving temperature : 8°C

Aging : 4 to 8 years

Dryness/Sweetness : Crémant brut



OTHER INFORMATION

Capacity : 75 cl

Alcohol content : 13 % vol

Grape Varietal : Chardonnay : 100%