

MOLTÈS

Stéphane & Mickaël

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



ALSACE TERROIR PINOT GRIS “STEINSTÜCK” BIO 2022 “Dry Wine”

The **Steinstück toponym** (traduction "quarry") is evident when the soil covered with limestone slabs is observed. It produces consistent wines that will seduce you with their tense acidity, leading to a long saline finish.

The harmoniously balanced range of aromas is reminiscent of acacia honey and candied yellow plums with a slight smoky and buttery note. It pairs perfectly with fish dishes, crayfish and lobster. It also goes well with white meats in cream sauces or vol-au-vents.



LAND

Exposure: East, South-East

Elevation: 320 et 400 m

Soil: Sandstone and limestone



ADVICE

Serving temperature: 10°C

Aging: 5 to 8 years

Dryness/Sweetness: Dry wine



OTHER INFORMATION

Capacity: 75cl

Alcohol content: 14%vol