

MOLTÈS

Stéphane & Mickaël

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



ALSACE TRADITION EDELZWICKER

Several varietals have been chosen to be part of this blend: Auxerrois

(cousin of the Pinot Blanc) for its personality and character, Muscat d'Alsace for its crispiness. The wine has a shiny pale gold color. It is aromatic and fragrant, reminiscent of roses, acacia blossoms, white peach and pear. Its dense bouquet is fresh, young and expressive. It is a fleshy and opulent wine but without being heavy on the end and therefore preserving a fragrant and crisp finish. To be drunk young because of its fruitiness and to be served as aperitif or with white meat and fresh cheese.



LAND

Exposure: East, South-East
Elevation: 210 to 310m
Soil: Clay and silt



ADVICE

Serving temperature: 12°C
Aging: 2 to 3 years
Dryness/Sweetness: Wine with a dry spirit



OTHER INFORMATION

Capacity: 100 cl
Alcohol content: 12.5% vol