



CRÉMANT "GIVRE" DEMI-SEC

A fine and silky foam accompanies the Crémant "Le Givré" from Domaine MOLTÈS.

The nose reveals ripe yellow fruits with notes of quince and nectarines. A small hint of raspberries rounds off this concentrated aroma.

On the palate, the wine is full-bodied, the chiselled acidity combines perfectly with the sweetness of the wine. The fruit aromas are also present, accompanied by subtle currant scents. This Crémant d'Alsace is in line with the current trend for cocktail enjoyment.

It should be drunk chilled in large glasses with 2 or 3 ice cubes.

A companion for festive occasions and moments with friends, it is served as an aperitif and with desserts.



SOIL

Exposure : East, South-East

Altitude : between 210 and 310

Soil : Clay-loam



ADVICE

Tasting: 6 and 8°C

Conservation : 2 years

Sweetness : Semi-dry wine



OTHER INFORMATION

Capacity : 75 cl

Alcohol level : 12,5% vol

Grape varieties : Pinot Blanc/Auxerrois : 70%

Pinot Noir : 30%