

MOLTÈS

Stéphane & Mickaël

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



ALSACE TRADITION CRÉMANT D'ALSACE MILLESIME 2017 BIO

Our 2011 vintage is a very elegant Crémant.
Pale and shiny yellow dress with strings of fine bubbles,
our 2016 Crémant will seduce you right away.

The nose is pure, precise, and distinguished with aromas
of white peach, lemon, pineapple, and pear as well as
more grassy notes of honeysuckle and sweet aromas of
almond paste and candied melon.

On the palate the wine is structured and mineral but also
straightforward and delicate.

Pair this 2016 vintage with fish, seafood, caviar and also
duck and white meat and dishes accompanied with
cilantro and citronella-based sauces. Also, perfect match
with desserts like lemon tart, almonds, hazelnuts, and
figs.



LAND

Exposure: East, South-East

Elevation: 210 to 310m

Soil: clay and silt



ADVICE

Serving temperature: 8°C

Aging: 6 to 7 years

Dryness/Sweetness: dry wine



OTHER INFORMATION

Capacity: 75 cl

Alcohol content: 13% vol

Grape varietals: Pinot Blanc: 33%

Pinot Noir : 33%

Chardonnay : 34%

