

# MOLTÈS

Stéphane & Mickaël

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