

MOLTÈS

Stéphane & Mickaël

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

ALSACE TRADITION RIESLING BIO

Fresh color and crystalline brightness, light green blending into lemon yellow and with a beautiful intensity. The nose is fresh, direct, aromatic, fruity and floral.

It evokes perfumes of linden flowers, limes, citruses and with a light mineral touch characteristic of this "strong personality" varietal.

A dry, bright, lively and thirst-quenching wine, supported by a delicate acidity, a good palatability and a fruity finish.

This is a racy wine with a beautiful typicality and disposition that many will appreciate.

Pair with seafood, shellfish, fish carpaccio, marinated or grilled fish, fish dishes with light gravy.



LAND

Exposure: East, South-East

Elevation: 210 to 310m

Soil: Clay and silt



ADVICE

Serving temperature: 12°C

Aging: 3 to 4 years

Dryness/Sweetness: Wine with a dry spirit



OTHER INFORMATION

Capacity: 75 cl

Alcohol content: 13% vol