MOLTÈS

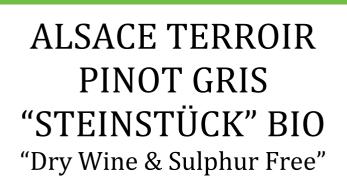
Stéphane & Mickaël vin d'Alsace - grand cru steinert – grand cru zinnkoepflé - crémant d'Alsace



MOTÈS



MOLTÈS



The Steinstück toponym (traduction "quarry") is evident when the soil covered with limestone slabs is observed. It produces consistent wines that will seduce you with their tense acidity, leading to a long saline finish.

The palette of harmoniously well-balanced aromas reminds you the flavors of Acacia honey, plums "Reine Claude" with a slight smoky hint.

Ideally paired with fish-based dishes, crayfish and lobster. Also perfectly match with white meat, poultry, pheasant...



LAND

Exposure: East, South-East Elevation: 320 et 400 m Soil: calcaro-gréseux



ADVICE

Serving temperature: 12°C Aging: 5 to 8 years Dryness/Sweetness: Dry wine



OTHER INFORMATION

Capacity: 75cl Alcohol content: 13,5%vol