

# MOLTÈS

Stéphane & Mickaël

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



## ALSACE TRADITION CRÉMANT D'ALSACE MILLESIME 2017 BIO

Our 2017 vintage is a very elegant Crémant.  
Pale and shiny yellow dress with strings of fine bubbles,  
our 2017 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 2017 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%