

MOLTÈS

Stéphane & Mickaël

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

ALSACE TRADITION CRÉMANT D'ALSACE BIO

String of persisting bubbles inside your glass...
a very open, elegant, and fresh aroma with a
very "winy" nose.

On the palate the wine is bright with
outstanding delicate characteristics and a final
fresh taste blended with persistent notes of
apricots, pear, and Granny apples.

The Crémant is a very fine aperitif wine for any
celebration occasion.

Its discreetly fruity freshness will also ideally
pair him for meals with fish, white meat, soft
cheese like Brie and Camembert.



LAND

Exposure: East, South-East

Elevation: 210 to 310m

Soil: clay and silt



ADVICE

Serving temperature: 8°C

Aging: 2 to 4 years

Dryness/Sweetness: dry wine



OTHER INFORMATION

Capacity : 75 cl

Alcohol content : 12,5% vol

Grape varietals : Pinot Blanc/Auxerrois : 60%

Pinot Noir : 30%

Riesling : 10%

