

# MOLTÈS

Stéphane & Mickaël

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

## ALSACE TRADITION PINOT BLANC BIO

**Fresh, fruity and floral nose.** After a few minutes of airing the wine, it unveils a slightly smoky mineral hue with aromas of almond, red currant, lime. Harmoniously balanced, dry and tender but with enough structure and strength combined. A good frame and lingering aftertaste. This is an often-underestimated varietal but a perfect thirst quenching, fresh, dry and lively wine.

Pair with any sort of fish dish: grilled, smoked, marinated, with light gravy. Also perfect with appetizers such as white asparagus, seafood and fresh goat and sheep 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: Dry wine



### OTHER INFORMATION

Capacity: 75 cl  
Alcohol content: 12.5% vol

INGREDIENTS / NUTRITION



E pour 100ml  
292kJ - 70Kcal

