MOLTÈS

Stéphane & Mickaël

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



ALSACE TERROIR PINOT GRIS "STEINSTÜCK" BIO 2020

"Dry Wine & Sulphur Free"

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 harmoniously balanced range of aromas is reminiscent of acacia honey and candied yellow plums with a slight smoky and buttery note. It pairs perfectly with fish dishes, crayfish and lobster. It also goes well with white meats in cream sauces or vol-au-vents.



LAND

Exposure: East, South-East Elevation: 320 et 400 m

Soil: stoneware



ADVICE

Serving temperature: 12°C

Aging: 5 to 8 years

Dryness/Sweetness: Dry wine



OTHER INFORMATION

Capacity: 75cl

Alcohol content: 13,5%vol