

MOLTÈS

Stéphane & Mickaël

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

ALSACE VENDANGES TARDIVES PINOT GRIS BIO

A shiny golden dress with long tears running down the glass: a sign of an exceptional wine.

An explosion of aromas welcome you: a basket of very rip fruits, pineapple, candied pear, dried raisins. A light citrusy note makes the wine even more seducing inviting you to taste it.

On the palette you will be surprised by its aromatic richness and smoothness and rediscover the same notes of sweet and ripe fruits

It can be enjoyed by itself or paired with foie gras, cheese with herbs, blue cheese and fruit tarts (apple, pear, pineapple).



LAND

Exposure: East, South-East

Elevation: 250 to 310m

Soil: Limestone



ADVICE

Serving temperature: 10°C

Aging: 6 to 10 years

Dryness/Sweetness: Semi sweet wine



OTHER INFORMATION

Capacity: 75 cl

Alcohol content: 13% vol