

MOLTÈS

Stéphane & Mickaël

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



ALSACE TERROIR PINOT GRIS “STEINSTÜCK” BIO “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 palette of harmoniously well-balanced aromas reminds you the flavors of Acacia honey, plums “Reine Claude” with a slight smoky hint.

Ideally paired with fish-based dishes, crayfish and lobster. Also perfectly match with white meat, poultry, pheasant...



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