

MOLTÈS

Stéphane & Mickaël

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

ALSACE VENDANGES TARDIVES RIESLING BIO

Clear straw yellow dress with green and silvery tinges and a beautiful depth and intensity.

Very expressive and fruity nose with aromas of apricot, yellow peach and elegant aromas of acacia honey.

This supple wine reveals at the end some subtle mineral touches.

A complex palate: tender and fresh at the same time. The botrytis ridden grapes develop an unctuous note of candied fruits.

A great wine with a lot of character that we recommend you discover while eating fresh-water fish, lobster, scallop and goat cheese...or simply by drinking it by itself.



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