

MOLTÈS

Stéphane & Mickaël

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



ALSACE VENDANGES TARDIVES GEWURZTRAMINER BIO

A silky, dense, yellow gold dress with a beautiful luminous glow: bold and smooth, suggesting a strong sweetness and softness.

The bouquet reveals aromas of densely concentrated ripe grapes, with a touch of candied quince, lychee and dried grapes finishing with slightly spicy notes. On the palate you will discover a beautifully balanced, fleshy sweet wine which will fill your mouth with pleasurable and bewitching flavorful sensations. It already provides many pleasures in its youth.

This is a great wine. The wine will pair perfectly with foie gras, refined cheese and Roquefort and also with a large array of desserts such as fruit tarts, cakes...



LAND

Exposure: East, South-East

Elevation: 210 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