

MOLTÈS

Stéphane & Mickaël

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

ALSACE TERROIR RIESLING BIO "STEINSTUCK"



Fresh color and crystalline brightness, light green blending into lemon yellow and with a beautiful intensity. The nose is fresh, direct, aromatic, fruity and floral.

The nose is straightforward, with aromas of white flowers and citrus fruits such as lemon and grapefruit.

A wine of fine vivacity and good length on the palate, evoking lemon pulp with hints of spring flowers.

This wine goes well with seafood, fish in sauce and white meats.



LAND

Exposure: East, South-East

Elevation: 310 to 320m

Soil: Clay and limestone



ADVICE

Serving temperature: 12°C

Aging: 4 to 6 years

Dryness/Sweetness: Dry wine



OTHER INFORMATION

Capacity: 75 cl

Alcohol content: 13% vol