Cave de Turckheim Réserve Pinot Blanc, AOP Alsace 2022

FAL4352022

Cave de Turckheim

— Alsace, France

Pinot Blanc is so versatile and Turckheim are masters of this variety, both easy going and complex at the same time.

Production

This 100% Pinot Blanc is blended from Pinot Blanc Auxerrois and Pinot Blanc grown on the granitic slopes from the villages of Zimmerbach, Walbach, Wihr au Val, which constitute the Val St-Grégoire, at the beginning of the Vallée de Munster. Traditional vinification in stainless steel tanks. Fermentation temperature of 19°C. With access to the diverse soils of the Munster valley, Cave de Turckheim excel at Pinot Blanc. For their Reserve range they make a selection of the most expressive cuves to blend a classic Pinot Blanc which is elegant and textured.

Tasting note

With subtle aromas of stone fruit and citrus, this is a flavoursome, ripely fruited wine with a citrus tang and a perfectly balanced, refreshing finish.

Food Match

A lovely apéritif or with fish, seafood, poultry, pork fillet, salads and quiches.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Category:
Sustainable

Appellation:
AOP Alsace

Winemaker:
Daniel Gerold

Grape Varieties:
Pinot Blanc 80%, Auxerrois 20%

Suitable for:
Vegan

Bottle Barcode:
3274550332868