Cave de Turckheim Crémant d'Alsace Tradition Brut, AOP Crémant d’Alsace NV

FSP001NV

Cave de Turckheim

— Alsace, France

Traditional, elegant and expressive Crémant from this celebrated Alsace co-operative.

Production

A blend of typical Alsatian varieties Pinot Gris, Auxerrois and Pinot Blanc made in the traditional method for added depth and complexity. AOP rules dictate that Crémant d'Alsace must be kept on the lees for at least 9 months. Whereas, with characteristic Turckheim care and dedication to doing things properly, the wine for this cuvée will spend anything from 12 to 18 months quietly maturing on the lees.

Tasting note

Expressive and lively, this has aromas of baked apples with bright, fresh acidity and a delicious, rounded finish. And with less pressure than you find in a Champagne, the bubbles lend a lovely, soft texture to the wine which makes it even more moreish.

Food Match

This makes an elegant aperitif as well as lending itself well to grilled seafood, roast chicken and fruit pastry desserts.

ABV:
12.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Wine Type:
Sparkling

Category:
Sustainable

Appellation:
AOP Crémant D’Alsace

Winemaker:
Daniel Gerold

Grape Varieties:
Auxerrois 0%, Pinot Blanc 0%, Pinot Gris 0%

Suitable for:
Vegan

Bottle Barcode:
3274550372864