# Cave de Turckheim Mayerling Brut, AOP Crémant d'Alsace NV

**FSP005NV**

*Cave de Turckheim*

*— Alsace, France*

Top quality Alsace Cremant

## Production

Grapes are selected from vineyards with diverse soils - limestone, granite, gravel, marl and sandstone - which impart different characters and styles to the overall blend, and harvested by hand and machine, depending on site. This gently sparkling wine is made using the 'méthode traditionnelle' with a secondary fermentation in bottle and a dosage is approximately 9g/l. Cave de Turckheim looks to create a lightly sparkling style with a fine mousse and delicate fruit flavours. Its crémants are therefore aged on lees for longer than the appellation regulations require; for 24 months rather than 12 in this case.

## Tasting note

Gently aromatic with fresh apple scented fruit, a fine mousse and soft, creamy texture from extended lees aging. Elegant and well-balanced finish with a calming zing of acidity to refresh and entice.

## Food Match

Serve chilled as an appetiser, with a sweet dessert or even after a meal for the perfect post dinner refresher.

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:
Pinot Blanc 100%

Suitable for:
Vegetarian

Bottle Barcode:
3274550070760