Cave de Turckheim Brut, AOP Crémant d'Alsace [Organic] NV

FSP010NV

Cave de Turckheim

— Alsace, France

Organic traditional method fizz from the largest holder of organic vineyards in Alsace.

Production

Crémant d'Alsace is produced using the same traditional method as Champagne. There is a strict selection of the organically-grown grapes, the use of dedicated cellar equipement, a second fermentation in bottle, no filtration other than degorgement, and the wine spends 24 months ageing on its lees before release.

Tasting note

Applely, floral Pinot Blanc and spicy honeyed Auxerrois are traditionally vinified together, and the Pinot Gris brings body and weight. Fresh and intense, underpinned with a touch of honey and baked apple with a fine, moreish mousse.

Food Match

An elegant apéritif, but a lovely option for a wide range of seafood, poultry or cheese dishes whatever the occasion.

ABV:
12.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Wine Type:
Sparkling

Category:
Organic/Sustainable

Appellation:
AOP Crémant D'Alsace

Winemaker:
Daniel Gerold

Grape Varieties:
Pinot Blanc 40%, Pinot Gris 30%, Auxerrois 30%

Suitable for:
Vegan

Bottle Barcode:
3274550074669