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

FSP060NV

Cave de Turckheim

— Alsace, France

Fine, elegant pink fizz with depth and texture.

Production

The vines are from a combination of granite and gravel soils from the Cave de Turckheim vineyards. Rigorous selection of the best Pinot Noir grapes ensures a fruity and fresh character to this gently sparkling rosé which is made using the 'méthode traditionnelle' with a secondary fermentation in bottle. Dosage is approximately 9g/l and, as is the custom for crémant from Cave de Turckheim, the wine is aged on lees for longer than the appellation regulations require; for 18 months in this case.

Tasting note

Pale salmon in colour, this traditional method sparkling wine from Alsace has a sense of elegance and finesse. Delicately raspberry scented fruit on the nose, the palate is fruitful but fine, dry and fresh.

Food Match

Serve chilled with canapés, as an apéritif, with a cold brunch or 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:
Pinot Noir 100%

Suitable for:
Vegetarian

Bottle Barcode:
3274550072160