Cave de Turckheim Pinot Noir, AOP Alsace [Organic] 2024

FAL2672024

Cave de Turckheim

— Alsace, France

Textbook Pinot Noir of the bright, fresh and fruity kind.

Production

After manual harvesting, the grapes are destemmed and fermented for one week in temperature controlled stainless steel tanks. Fermentation begin at 12°C finishing at 30°C. Depending on the wines, the team utilise 1,2 or 3 pumpovers per day to maintain a delicate and fruity Pinot without astringent tannins. After a few days of post-fermentation maceration, they dig out the tank and blend free run and press juice. The wine is then aged on fine lees and undergoes malolactic fermentation during winter/spring. Produced from organically grown grapes but please note that the label does not say 'organic' in English. Instead, it uses the AB logo and certification and the French phrase: 'vin issu de raisins de l'Agriculture Biologique'.

Tasting note

2022 - Red plum compote and an earthy, bracken-like quality on the nose. Brambley berries and a savoury aspect on the palate with a hint of gamey richness. Balanced with some grippy tannin and a bright acidity on the finish.

Food Match

Grilled salmon or tuna, free-range pork sausages, charcuterie, wild mushroom linguine.

ABV:
12.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Organic/Sustainable

Appellation:
AOP Alsace

Winemaker:
Daniel Gerold

Grape Varieties:
Pinot Noir 100%

Suitable for:
Vegan

Bottle Barcode:
3274550912862