Cave de Turckheim Terres de Granit Pinot Blanc, AOP Alsace 2023

FAL0172023

Cave de Turckheim

— Alsace, France

Goodness me, Pinot Blanc is under appreciated! This versatile beauty has the perfect balance of citrus and honey.

Production

Grapes are picked and sorted in the vineyard, before being gently pressed. Fermentation takes place in stainless steel tanks. This Pinot Blanc is actually a blend of Auxerrois Blanc with a little Pinot Blanc grown on the granitic soils of the Munster Valley from the lieu-dit of Val St. Grégoire. As a traditional variety in Alsace, appellation rules allow for the two varieties to be labelled as simply 'Pinot Blanc'.

Tasting note

Acacia honey and white peach on the nose, the palate shows layers of bright lemon, ripe stonefruit, honey and concentrated minerality with a deliciously fresh finish. A complete and complex example of Pinot Blanc

Food Match

A versatile wine which is excellent as an apéritif, or with fish and seafood, pasta, chicken and even cured meats.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
AOP Alsace

Winemaker:
Daniel Gerold

Grape Varieties:
Auxerrois 100%

Suitable for:
Vegan

Bottle Barcode:
3274550350565