Cave de Turckheim Sables et Galets Gewurztraminer, AOP Alsace 2024

FAL4652024

Cave de Turckheim

— Alsace, France

A pretty expression of Alsatian Gewurztraminer - clean and perfectly poised.

Production

These Herrenweg vineyards are based in the Fetch Valley, on a mixture of diverse soils - limestone, granite, gravel, marl and sandstone - created during glacial shifts in the nearby Vosges mountains. The grapes are selected from specified Herrenweg vineyard sites in Turckheim and Wintzenheim, where diverse soils impart different characters to the wines and the overall style shows concentration and ripeness. Harvesting is by hand and machine, and winemaking is 'traditional' and overseen by Jean Michel Lihrmann - pneumatic pressing, temperature controlled fermentation, no finings and light filtration before bottling - all to preserve fruit and aromatic qualities and elegance. His philosophy is to make wines with good acidity and fruit balance.

Tasting note

2020 - Fragrant rosewater and grapefruit aromas. Pure, rich lychee, and rose flavours are underpinned by hints of spice and graphite minerality. Well judged acidity provides initial lift and then gives way to a rich, rounded finish with a pleasant pithiness.

Food Match

Try with blue cheeses, exotic cuisine such as the lemongrass flavours of Thai food or fish/chicken curries featuring ginger, mustard seed etc. Chinese dishes involving crackling pork could work well, or even desserts if not too sweet, and foie gras.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
AOP Alsace

Winemaker:
Daniel Gerold

Grape Varieties:
Gewurztraminer 100%

Suitable for:
Vegan

Bottle Barcode:
3274550852861