



## Pinot Gris ALSACE GRAND CRU BRAND



PRODUCED BY:	Cave de Turckheim
WEBSITE:	<a href="http://www.cave-turckheim.com">www.cave-turckheim.com</a>
VARIETAL:	100% Pinot Gris
VINTAGE:	2010
COUNTRY:	France
REGION:	Alsace—AOC Grand Cru Brand
ALCOHOL:	13%
PRODUCTION METHOD:	The Brand vineyard in Turckheim is a steep slope with a full south facing exposure. The soils are well drained, loamy and granitic, one of the very best vineyards in all of Alsace.
RS = 44 g/l Total Acidity = 5.2 g/l	The vinification is traditional in stainless steel tank, fermentation takes place and is maintained at a temperature of about 65°F.
TASTING NOTE:	Richness and complexity characterize this wine, with aromas of Mirabelle plum, honey, peaches, round and powerful, with a long velvety finish. The taste is elegant, very attractive, rich, with plenty of extract and fruit, very long and beautifully balanced with excellent acidity. Can be drunk now but has also a great ability to age. 10 to 20 years.
FOOD PAIRING:	Foie gras, seafood in rich creamy sauce, white meat, lamb, exotic cuisine, also an excellent aperitif.