



*Turckheim*

## GRAND CRU BRAND PINOT GRIS

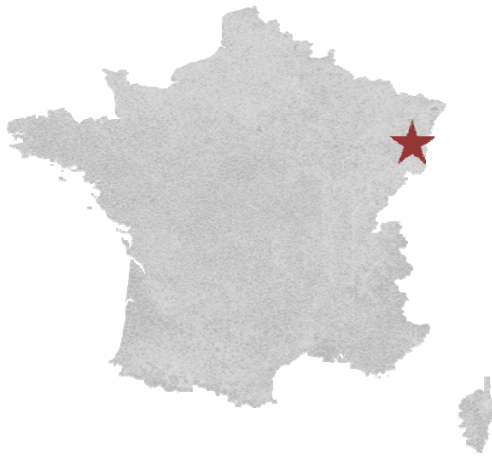


PRODUCED BY: Cave de Turckheim  
WEBSITE: [www.cave-turckheim.com](http://www.cave-turckheim.com)  
VARIETAL: 100% Pinot Gris  
VINTAGE: 2008  
COUNTRY: France  
REGION: Alsace  
ALCOHOL: 12.5%

PRODUCTION METHOD: Grown in granite soil. The soil's high level of acidity works to minimize the acid levels in the grapes which works well with acidic grapes.

TASTING NOTE: Full-on tropical fruit aromas mixed with spice and honey, rich and full-bodied concentration, spicy but with 'sweet' fruit undertones and then followed by long acidity.

FOOD PAIRING: Foie Gras, Indian and Thai food, salmon or sea bass dishes



*Overlooking the medieval town of Turckheim, this granite hill enjoys sunshine remarkable. It is on this land of fire (Brand) that the legend is the battle between the sun and a dragon. This battle set fire to the hill where the forest and the following spring the vines appeared.*



International

PO BOX 1740 · EAST GREENWICH, RI 02818

[ASHLEY@MAGNUMWINESINTL.COM](mailto:ASHLEY@MAGNUMWINESINTL.COM) | [WWW.MAGNUMWINESINTL.COM](http://WWW.MAGNUMWINESINTL.COM)