

magnumwines
INTERNATIONAL



Turckheim

Crémant d'Alsace Mayerling Brut



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| PRODUCED BY: | Cave de Turckheim |
| WEBSITE: | www.cave-turckheim.com |
| VARIETAL: | Pinot Blanc, Auxerrois & Pinot Gris |
| VINTAGE: | NV |
| COUNTRY: | France |
| REGION: | Alsace |
| ALCOHOL: | 12% |
| PRODUCTION METHOD: | The vines are grown in limestone, granitic and sandy soil, which giving the vine the stress to grow top quality fruit. Crémant d'Alsace is produced under the strict rules of the "Champagne Method." Strict selection of the grapes, special cellar equipment, second fermentation in bottle, no filtration 18 months of aging on lees before disgorging .. |
| RS = 7.1 g/l Total Acidity = 3.6 g/l | |
| TASTING NOTE: | This wine has a refreshing, clean nose redolent of apples and pears with hint of marzipan and plenty of acidity and zing to be refreshing and cleanse the palate. |
| FOOD PAIRING: | Elegant aperitif, salads, seafood, entrees, poultry, pastry, white meat, ideal for any nice drinking occasion...especially a very special occasion! |

MW International, LLC
PO BOX 1740 · EAST GREENWICH, RI 02818
VAN@MAGNUMWINESINTL.COM | WWW.MAGNUMWINESINTL.COM