

Cave de Turckheim Crémant d'Alsace Tradition

AOC Alsace

This gorgeous Crémant d'Alsace Sparkling Brut boasts refreshing aromas and flavors of green apple, with hints of orange blossom, honeyed apricot, white flowers and spice.

The Terroir: Turckheim's unique position on two geological fault lines -- those of Munster's valley and the plain of Alsace – combined with its rich variety of soil types (gravel, granite, chalk and clay) provides an ideal terroir for all the major grape varieties of Alsace to happily thrive.

Alcohol: 12.5%. Residual Sugar: 7.3 g/l

Varietal: Pinot Blanc, Auxerrois, Pinot Gris

Production: Méthode Traditionnelle

Serve: Drink this stunning bubbly as an aperitif or pair it with seafood, poultry and other white meats. Also complements dessert pastries.

Accolades: 91 pts Wine Enthusiast

"Aromatic hints of Cox Orange Pippin peel are heady and aromatic on the nose. That same inviting tart but ripe apple freshness also pervades the palate while a touch of yeast provides a sonorous background against which this tasty, fresh and clean fruit can play. The fizz is a little frothy but that adds extra liveliness to the wonderfully dry finish." -- ANNE KREBIEHL MW



