

Turckheim Mayerling Brut, Crémant d'Alsace



Producer: Cave de Turckheim
Winemaker: Michel LIHRMANN
Country of Origin: France
Region of Origin: Alsace
Grapes: Pinot Blanc, Auxerrois
ABV: 12%
Case Size: 6x75cl
Vintage: NV
Suitable For: Vegetarians and Vegans
Closure Type: Cork



The One-Liner

Winning Gold at the Sommelier Wine Awards - this superbly crafted wine will satisfy time and time again.

Tasting Note

Gently aromatic with nutty mineral hints, dry fruity taste with a touch of honey and more of that elegant mineral slooshing around with the light bubbles. Attractive and well-balanced finish as a calming zing of acidity refreshes and entices.

Producer Details

For 60 years, Cave de Turckheim has been operating from the pretty village of Turckheim, situated to the north west of Colmar. Widely regarded as one of the best co-operatives in the world, Cave de Turckheim has established itself as a quality-focused producer. Michel Lihrmann has been their senior winemaker for over 25 years. Favouring the dryer styles of Alsace wines, he strongly believes that Alsace wines should be varietally typical and express pure fruit flavours.

Cave de Turckheim's winery benefits from state-of-the-art equipment and now produces around 8 to 10 million bottles per year across an extensive range, from the excellent value *Cave Tradition* range up to individual Grand Cru varietals as well as Crémants d'Alsace and *Vendange Tardive* dessert wines.

Benefitting from the region's uniquely dry terroir, Cave de Turckheim has successfully implemented *viticulture raisonnée*; members have reduced the use of pesticides, soil treatments, water and energy consumption which ensures the sustainable production of high quality grapes with minimal environmental impact.

Testimony to their consistency and attention to detail, Cave de Turckheim regularly receive awards from **international wine competitions** including *Concours du Monde*, *Gewurztraminer du Monde*, *Riesling du Monde* and *Concours des Féminales*.

In The Vineyard

Grapes are selected from vineyards with diverse soils - limestone, granite, gravel, marl and sandstone - which impart different characters and styles to the overall blend, and harvested by hand and machine, depending on site.

In The Winery

Produced 'traditionally' by winemaker 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.

Awards & Press

NV: Decanter 2012 - Bronze

Food Recommendations

Serve chilled as an appetiser, with a sweet dessert or even after a meal for the perfect post dinner refresher.

NV: International Wine Challenge 2011 - Bronze

NV: Sommelier Wine Awards 2008 - Gold