



Turckheim

GRAND CRU BRAND PINOT GRIS



PRODUCED BY: Cave de Turckheim
WEBSITE: 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

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