

# Turckheim Edelzwicker Vin d'Alsace



**Producer:** Cave de Turckheim  
**Winemaker:** Michel Lihrmann  
**Country of Origin:** France  
**Region of Origin:** Alsace  
**Grapes:** Pinot Blanc, Sylvaner, Riesling  
**ABV:** 12.5%  
**Case Size:** 6x75cl  
**Vintage:** NV  
**Closure Type:** Screw Cap



## The One-Liner

The hills are alive with the sound of music!

## Tasting Note

A delicious and complete white blend with delicate green fruit flavours, plenty of fleshy texture and a light, refreshing and savoury finish.

## 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 Winery

Pneumatic pressing, temperature-controlled fermentation, no finings and minimal filtration all help to preserve pure varietal character of the wine. Here classic varieties Pinot Blanc and Riesling have been blended with the less well-known Sylvaner grape which brings delicacy and satisfying acidity.

## Food Recommendations

Brilliant with delicate and aromatic asian salads and fish dishes and a match made in heaven with Tarte Flambée or Flammkuchen!

## Awards & Press

"The accent certainly seems to be on the Riesling in the blend but the other grapes work together to give plenty of rounded fruit on top of the crisp lime and sharp acidity. A mouthwatering triumph that will hit the spot with aromatic pork dishes, onion tart and milder Chinese and Thai dishes." Andy Cronshaw, MEN.