



Cave de Turckheim Pinot Noir, AOP Alsace [Organic] 2024

FAL267 CAVE DE TURCKHEIM ALSACE, FRANCE

12% | 6 x 75cl | Synthetic Cork

Pinot Noir 100%

Vegetarian, Vegan, Organic, Sustainable

*Textbook Pinot Noir of the bright, fresh and
fruity kind.*

Boutinot
WINES

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PRODUCTION

After manual harvesting, the grapes are destemmed and fermented for one week in temperature controlled stainless steel tanks. Fermentation begin at 12°C finishing at 30°C. Depending on the wines, the team utilise 1,2 or 3 pumpovers per day to maintain a delicate and fruity Pinot without astringent tannins. After a few days of post-fermentation maceration, they dig out the tank and blend free run and press juice. The wine is then aged on fine lees and undergoes malolactic fermentation during winter/spring. Produced from organically grown grapes but please note that the label does not say 'organic' in English. Instead, it uses the AB logo and certification and the French phrase: 'vin issu de raisins de l'Agriculture Biologique'.

TASTING NOTE

Strawberry compote and an earthy, bracken-like quality on the nose. Brambly berries and a savoury aspect on the palate with a hint of gamey richness. Balanced with some grippy tannin and a bright acidity on the finish.

FOOD MATCH

Grilled salmon or tuna, free-range pork sausages, charcuterie, wild mushroom linguine.

NOTES