



## DOMAINE MICHEL TURGY

### Blanc de Blancs

### Grand Cru Brut Millésime

Quietly in the shadows of the larger houses in the Côte de Blancs, vine-growing Champagne artisans like Jean-Michel Turgy are crafting character-rich wines based on the traditions of past winemaking generations. Turgy sets himself apart with wines that do more than just reflect the Mesnil style—sumptuous, sensual and richly flavored—but faithfully capture the true character of the region’s unparalleled terroir, a vibrant personality often muted by mass-producing Champagne houses. For more than 130 years, the Turgy family has grown Chardonnay grapes on these chalky soils, and because of this, they can certainly claim to be more than acquainted with the true soul and substance of Mesnil.

**WINERY:** Domaine Michel Turgy

**WINEMAKER:** Jean-Michel Turgy

**ESTABLISHED:** 1881

**REGION:** FRANCE • Champagne • Le Mesnil sur Oger

**APPELLATION:** Champagne AOC

**BLEND:** 100% Chardonnay

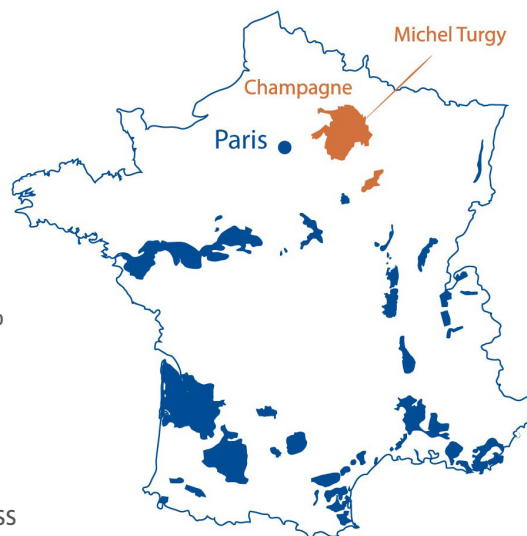
**VINEYARDS:** A selection of older vines from estate vineyards, rated 100% Grand Cru, in and around the town of Le Mesnil sur Oger, in the Côte des Blancs. Soils are pure chalk (ancient fossilized marl and limestone).

**AGE OF VINES:** 30-40 years

**WINEMAKING:** Hand-harvested. Pressed in an ancient wooden upright press. Fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Second fermentation in bottle (Méthode Champenoise). Aged for five years in bottle. Zero dosage.

**TASTING IMPRESSIONS:** Aromas of gardenia, light toast, lemon zest. Fresh, delicate and refined; flavors of yellow stone fruits, sea salt, white pepper.

**PAIRING SUGGESTIONS:** As an aperitif; with sushi or other delicate seafood



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