

DOMAINE MICHEL TURGY

Grand Cru Brut Rosé

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, with a touch of Pinot Noir from Bouzy for color

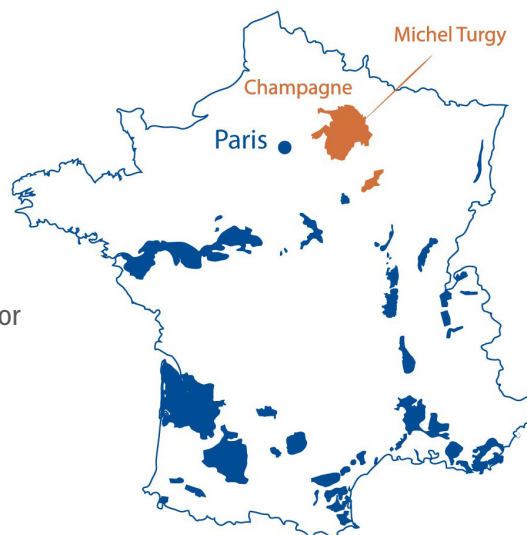
VINEYARDS: Multiple small vineyard parcels in and around the town of Le Mesnil sur Oger, in the Côte des Blancs. Soils are pure chalk (ancient fossilized marl, limestone) and rated 100% Grand Cru

AGE OF VINES: 20-30 years

WINEMAKING: Hand-harvested. Pressed in an ancient wooden upright press, and fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Second fermentation in bottle (méthode Champenoise). Aged for two years in bottle. Dosage less than 5 grams/L.

TASTING IMPRESSIONS: Aromas of wildflowers, blood orange rind, light baking spices. Refined and juicy; flavors of citrus, stone fruits, light pepper.

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



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