



WINNICA TURNAU CLASSIQUE BRUT

WINE DESCRIPTION

The wine was created using the unique method of second fermentation in the bottle, which is also called the traditional method (méthode traditionnelle). This is how sparkling wines are created in the Champagne region. The aroma reveals delicately buttery notes. On the palate it brings intense effervescence, grapefruit note and a crisp apple finish.

WINE AROMAS

citrus, notes of orchard

TASTE OF WINE

ripe peach

FOODPAIRING

aperitif, white meat, fish, pasta, goose, salads,

WINE PARAMETERS

residual sugar: 12 g/l

acidity: 6,6 g/l

alcohol content: 11,0%

GRAPE VARIETIES

riesling 50%, johanniter 25%, seyval blanc 25%

VINIFICATION

Second fermentation in the bottle. Maturation 32 months on the lees. Dosage based on Ice Wine.

AWARDS (ALL YEARS)

Decanter world wine awards 2024 - bronze

Decanter world wine awards 2023 - bronze

TERROIR

Soils formed by terminal moraine in the type: sandy-clayey and clayey soils, medium-compact, stony, medium-permeable. Very favorable for the variety, their structure provides sufficient water and air and rapid warming.

WEATHER DURING THE GROWING PERIOD

Wine from several vintages - non-vintage (NV).