

**'IMPORTER OF THE YEAR'**

**-WINE&SPIRITS 2019, 2020, 2022 & 2023!**

# DOMAINE MICHEL TURGY

**Year Founded: 1881**

**Region: Le Mesnil-sur-Oger,  
Champagne, France**

**Winemaker: Jean-Michel Turgy**

**Known For: Crafting "grower" Champagne. A *récoltant-manipulant* house that grows its own grapes and makes its own wine, all on site. This qualitative difference is crucial for those seeking the ultimate in Champagne flavor and character.**

**-Sustainable-**

Quietly in the shadows of the larger houses of the Côte de Blancs, vine-growing Champagne artisans such as Jean-Michel Turgy are crafting character-rich, memorable wines based on the traditions and passions 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 personality often muted by mass-producing Champagne houses. For more than 130 years, the Turgy family has grown and harvested 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. Turgy's library of vintages in the family's cool cellar is vast; barrels full of nearly two decades of wine are stored here. This wealth of blending options makes for a non-vintage wine (North Berkeley Imports' selection includes some 30% reserve wine) of extraordinary complexity and length. Vines are cared for



according to *lutte raisonnée* principles, adhering to organic practices as much as possible and avoiding chemical treatments. Hillside vineyards, all rated 100% Grand Cru, are pure chalk; vines are on average 30-years-old. Grapes are harvested by hand and pressed gently in an old-fashioned, upright Champagne press. Juice is fermented on indigenous yeasts in temperature-controlled, stainless steel tanks, with full malolactic fermentation following. Wines undergo a secondary fermentation in bottle (méthode Champenoise) and are disgorged by hand. Vintage wines are aged from five to seven years, depending on the requirements of the vintage. There are few non-vintage wines that age as well as does Turgy Champagne.

## **Domaine Michel Turgy Blanc de Blancs Grand Cru Brut Reserve Selection NV**



100% Chardonnay. 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. 20-60-year-old vines. Hand-harvested. Pressed in an ancient wooden upright press, and fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Aged for three years in bottle. Dosage 3 grams/L. Drink as an aperitif; with sushi or other delicate seafood.

This wine is a North Berkeley Imports selection. The blend incorporates from 20% to 30% more reserve wine than the estate's brut.

**90 Points - Robert Parker** - "Exhibits aromas of crisp green apple, dried white flowers, hazelnuts and pastry cream. On the palate, it's medium to full-bodied, elegantly textural and racy, with chewy extract, tangy acids and a delicate, pinpoint mousse, concluding with a chalky finish. It's a precise, flavorful Blanc de Blancs that's already showing well."