

PIERRE SPARR®

2008 GRAND CRU
MAMBOURG RIESLING

89
POINTS

WINEENTHUSIAST
MAGAZINE

JUNE 2010

“Gorgeously nuanced nose, with almond, marzipan, melon, lime and fresa up front, set against a palate of Brazil nut and cinnamon toast. Soft and lush, the long finish picks up a nutmeg accent. Noticeable sweetness suggests this wine will work well as an aperitif. Drink now for its freshness or cellar a few years more for complexity.”

IMPORTED BY W.J.DEUTSCH & SONS, LTD. + HARRISON, NY + WJDEUTSCH.COM

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