

PIERRE SPARR®

PINOT GRIS SÉLECTION DE GRAINS NOBLES. 2005

Color	White
Varietal	100% Pinot Gris
Appellation	Alsace AOC
Residual sugar	94 g/l
Alcohol content	12.8% alc/vol
Size of vineyard	4.57 acres
Location of vineyard	Turckheim and Sigolsheim
Soil	Granite and limestone
Yield	0.82 T/a
Age of the vines	30 to 35 years
Harvest	Mid-November; the selection is made berry after berry to have a full concentration
Vinification	Traditional vinification - Alcoholic fermentation under temperature control; lees contact for 8 - 10 months; light filtration
Aging process	Oak casks
Aging potential	15 to 18 years
Tasting notes	Exceptional vintage! Amber color due to surmaturation and also to the maceration of the grapes before the pressing; candied fruits, quince and honey aromas; rich, mellow with some acidity bringing a good balance, exotic fruits, cooked apple honey flavors; very good length; nectar wine
Food pairing	Very rich dishes, marvellous with Asian food and strong cheeses

