

PIERRE SPARR®

PINOT GRIS MAMBOURG. 2006

Color	White
Varietal	100% Pinot Gris
Appellation	Alsace Grand Cru AOC
Residual sugar	72 g/l
Alcohol content	13.8% alc/vol
Size of vineyard	1.85 acres
Location of vineyard	Sigolsheim
Soil	Limestone, chalk and clay
Yield	2.82 T/a
Age of the vines	10 years
Harvest	End of October
Vinification	Traditional vinification - Alcoholic fermentation under temperature control; lees contact for 8 - 10 months; light filtration
Aging process	Stainless steel tanks
Aging potential	8 to 10 years
Tasting notes	Delicate flavors of honey, peach, quince; off-dry, round and intense, this full bodied white shows outstanding depth all along with a remarkable lively acidity
Food pairing	Turkey, dishes with sauce and Asian spicy food

