

PIERRE SPARR®

CRÉMANT BRUT DYNASTIE. 2004

Color	White
Varietal	30% Pinot Blanc, 30% Pinot Noir, 20% Chardonnay, 20% Pinot Gris
Appellation	Crémant d'Alsace AOC (Méthode Traditionnelle)
Residual sugar	8 g/l
Alcohol content	12% alc/vol
Size of vineyard	18.53 acres
Location of vineyard	From South to North of Alsace: Gueblwiller to Molsheim
Soil	Granite, limestone, gneiss and loess
Yield	4.23 T/a
Age of the vines	27 years
Harvest	Mid-September
Vinification	1st fermentation under temperature control, transforming the must into still wine. 6 months later, blending of the different grape varieties to reach a particular flavor profile, with distinguishing taste. Then the blend is bottled by adding specific yeast to re-launch the 2nd fermentation into the bottle. The riddling process lasts 24 months minimum prior to the disgorging. Finally, the "dosage" is added which will provide the style of the sparkling: brut, dry, semi-dry...
Aging process	Oak casks
Aging potential	5 to 8 years
Tasting notes	Pale gold green color; subtle bouquet of white peach, apple, almonds and a hint of minerals; rich and intense, with fine elegant bubbles; the taste is slightly toasty, crisp and creamy, with a clean, dry, smooth finish
Food pairing	Excellent as an aperitif, but could be served during an entire meal. Great cocktail wine!

