

PIERRE SPARR®

CRÉMANT BRUT RÉSERVE. NV

Color	White
Varietal	80% Pinot Blanc, 20% Pinot Noir
Appellation	Crémant d'Alsace AOC (Méthode Traditionnelle)
Residual sugar	6.9 g/l
Alcohol content	11.46% alc/vol
Size of vineyard	74.13 acres
Location of vineyard	From South to North of Alsace (Guebwiller to Molsheim)
Soil	Granite, limestone, gneiss and loess
Yield	4.23 T/a
Age of the vines	26 years
Harvest	Early to 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 12 to 16 months minimum prior to the disgorgement. Finally, the "dosage" is added which will provide the style of the sparkling: brut, dry, semi-dry...
Aging process	Stainless steel tanks
Aging potential	3 to 6 years
Tasting notes	Pale gold green color; subtle bouquet, crisp and lively acidity, with delicate fine bubbles; reminiscence of minerals, herbs, citrus fruits; creamy, nicely bodied with a good balance; pleasant, elegant on the palate, with a dry and clean finish
Food pairing	Ideal aperitif or cocktail wine; excellent with shellfish!

