

PIERRE SPARR®

CRÉMANT BRUT ROSÉ. NV

Color	Rosé
Varietal	100% Pinot Noir
Appellation	Crémant d'Alsace AOC (Méthode Traditionnelle)
Residual sugar	14.4 g/l
Alcohol content	12.5% alc/vol
Size of vineyard	4.45 acres
Location of vineyard	Sigolsheim, Kintzheim, Molsheim
Soil	Granite and limestone
Yield	4.11 T/a
Age of the vines	24 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 wine is bottled by adding specific yeast to re-launch the 2nd fermentation into the bottle. The riddling process lasts 18 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 5 years
Tasting notes	Pure pink color; fresh aromas of red berries, mostly strawberry and raspberry; nicely bodied with delicate bubbles, the flavors are intense on the palate with a lively acidity, framed in a well made structure; the finish is clean, dry and smooth: a delightful sparkling wine!
Food pairing	Perfect for cocktail parties, aperitif, but also excellent with seafood and shellfish dishes

