

# PIERRE SPARR®

## PINOT GRIS RÉSERVE. 2009

<b>Color</b>	White
<b>Varietal</b>	100% Pinot Gris
<b>Appellation</b>	Alsace AOC
<b>Residual sugar</b>	8.7 g/l
<b>Alcohol content</b>	13.15% alc/vol
<b>Size of vineyard</b>	39.54 acres
<b>Location of vineyard</b>	From Thann to Kintzheim
<b>Soil</b>	Granite, limestone, gneiss, chalk and clay
<b>Yield</b>	4.47 T/a
<b>Age of the vines</b>	28 years
<b>Harvest</b>	Third week of October
<b>Vinification</b>	Traditional vinification - Alcoholic fermentation under temperature control
<b>Aging process</b>	Stainless steel tanks
<b>Aging potential</b>	3 to 5 years
<b>Appearance</b>	Intense bright yellow
<b>Nose</b>	Subtle spicy aromas of some grapefruit, honey and black pepper
<b>Palate</b>	Delicate acidity with a balanced body
<b>Food pairing</b>	Crepes Suzette, pancakes with maple syrup or smoke salmon, game pie, walnut muffin

