
PIERRE SPARR®



2011 GEWURZTRAMINER GRAND CRU MAMBOURG

ORIGINS: Mount Sigolsheim, northwest of Colmar, was the high ground fought for in the battle of the “Colmar Pocket,” January 20 to February 9, 1945. On the summit is the French military necropolis commemorating this historic battle for one of the last regions occupied by German infantry. It took American and French forces three weeks in frigid temperatures to dislodge the German bridgehead. On the south-facing slope of this hill is the celebrated Grand Cru Mambourg. Records show that as early as the year 783, elegant wines of the present-day Mambourg were famous. Monasteries and the nobility owned vineyards on this 61.85-hectare (152.84-acre) foothill of the Vosges range. The vineyard enjoys optimum sunshine and scant rainfall. Alsace — in the rain shadow on the lee side of the Vosges Mountains — is one of the driest regions of France. The soil here is lime-magnesium over calcareous and marl conglomerates that formed during the Tertiary period, 65 million to 1.6 million years ago.

APELLATION: AOC Alsace Grand Cru

VARIETAL COMPOSITION: 100% Gewurztraminer

VINEYARD REGION: Vosges foothill northeast of village of Sigolsheim, one of the foothills which penetrates furthest into the Alsatian plain; southern exposure

VINEYARD SIZE AND SOIL: 2 hectares (4.9 acres); limestone, chalk and clay

VINE AGE: 40 years

VITICULTURE: No irrigation; trellised vines; hand-harvesting

2011 HARVEST DATES: Third week of October

YIELDS: 55 hectoliters per hectare (4.1 tons per acre)

VINIFICATION: Traditional, no skin contact, temperature-controlled, no malolactic, light filtration

AGING: Oak casks, 8-10 months on the lees

ALCOHOL: 13.5%

TOTAL ACIDITY: 5.95g/L

RESIDUAL SUGAR: 41g/L

CASE PACK: 6/750ml

AGING POTENTIAL: 8 to 10 years

2011 VINTAGE NOTES: Dates for the beginning of harvest for each AOC are set by decree, generally 100 days after the median date of flowering, at the time when the grapes display the best sugar-to-acid ratio. The 2011 harvest took place under the best possible conditions.

2011 TASTING NOTES: Glittering yellow hue; aromas of roses, rosewood and violets, followed by notes of ripe Williams pear, brioche and a touch of cardamom. With aeration the bouquet adds butter and lemony notes. On the palate, this is classic Gewurztraminer with the spotlight on juicy, generous sweetness — Alsace Grand Cru wines have a higher minimum sugar content than basic Alsace wines — while fruity acidity and delicate body keep gallantly in the background. A spicy, licorice-touched, very long finish completes this elegant wine.