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# PIERRE SPARR®



## 2015 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.

**APPELLATION:** 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); marly-limestone

**VINE AGE:** 44 years

**VITICULTURE:** No irrigation; trellised vines; hand-harvesting

**2015 HARVEST DATES:** Beginning of October

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

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

**AGING:** Stainless steel tanks, 8-10 months on the lees

**ALCOHOL:** 12.5%

**TOTAL ACIDITY:** 4.37g/L

**RESIDUAL SUGAR:** 34.5g/L

**CASE PACK:** 6/750ml

**AGING POTENTIAL:** 8 to 10 years

**2015 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 2015 harvest took place under the best possible conditions.

**2015 TASTING NOTES:** Glittering yellow hue; typical aromas of lychee, pepper and spices. On the palate, this is classic Gewurztraminer with the spotlight on juicy, honeyed sweetness — Alsace Grand Cru wines have a higher minimum sugar content than basic Alsace wines delivering richness balanced with a subtle fruity acidity. A spicy, very long finish completes this elegant wine.