
PIERRE SPARR®

2015 PINOT GRIS 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. The vineyard (61.85 hectares / 152.83 acres) enjoys optimum sunshine and scant rainfall. 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.

AOC: AOC Alsace Grand Cru

VARIETAL COMPOSITION: 100% Pinot Gris

VINEYARD REGION: Vosges foothill northeast of village of Sigolsheim; southern exposure

VINEYARD SIZE: 0.88 hectares (2.17 acres)

SOIL: Lime-magnesium over calcareous and marl conglomerates

VINE AGE: 35 years

VITICULTURE: No irrigation; trellised vines; hand-harvesting

HARVEST DATES: End of September

YIELDS: 50 hectoliters per hectare (3.7 tons per acre)

VINIFICATION: Traditional, temperature-controlled fermentation, no malolactic

AGING: Stainless-steel tanks, wine on fine lees for 8 to 10 months

AGING POTENTIAL: 8-10 years

ALCOHOL: 13%

TOTAL ACIDITY: 4.0 g/L

RESIDUAL SUGAR: 24 g/L

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: This elegant and fruity wine shows gleaming golden yellow, with aromas of ripe quince, hazelnuts and flint, which increase with aeration. On the palate, a structured, dynamic body dances with the fine fruit acid; a delicate sweetness — Alsace Grand Cru wines have a higher minimum sugar content than basic Alsace wines — balances the acidity on the long finish.