

PIERRE SPARR®

2017 GEWURZTRAMINER GRAND CRU MAMBOURG



2017 VINTAGE NOTES: Dates for the start of harvest are set to achieve the best sugar-to-acid ratio, generally 100 days after the median date of flowering. The 2017 harvest was excellent, but yields were down by up to 33% due to spring frosts.

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 enjoys optimum sunshine and scant rainfall. The soil here formed during the Tertiary period, 65 million to 1.6 million years ago.

AOC: AOC Alsace Grand Cru

VARIETAL COMPOSITION: 100% Gewurztraminer

VINEYARD REGION: Vosges foothill northeast of Sigolsheim; southern exposure

VINEYARD SIZE: 2.5 hectares (6.18 acres)

SOIL: Lime-magnesium over calcareous and marl conglomerates

VINE AGE: 40 years

VITICULTURE: No irrigation; trellised vines; hand-harvesting

HARVEST DATES: Middle of November, set by decree for each AOC

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: 12.5%

TOTAL ACIDITY: 3.4 g/L

RESIDUAL SUGAR: 32.5 g/L

TASTING NOTES: This glittering yellow wine delivers rich notes of spice and pepper balanced with fresh fruit aromas of lychee. On the palate, this Gewurztraminer leads with juicy exotic fruits and honeyed sweetness — AOC Alsace Grand Cru wines have a higher minimum sugar content than AOC Alsace wines, delivering richness balanced with a subtle acidity. A spicy, very long finish completes this elegant wine.