



PIERRE SPARR WINERY

PIERRE SPARR®

CRÉMANT D'ALSACE BRUT RÉSERVE NV, ALSACE, FRANCE

ABOUT THE WINERY

The Alsace region of France is known throughout the world for its refreshing, dry white wines. Maison Pierre Sparr was established by the Sparr family in 1680 in the desirable Haut Rhin. Today quality remains Pierre Sparr's primary focus and the wines are a pure expression of Alsace with its varied geology and topography; authentically Alsatian wines - aromatic, fruity, elegant, clean and vibrant.

ABOUT THE WINE

Crémant d'Alsace Brut Réserve is a blanc de blancs blend of primarily Pinot Blanc with some Auxerrois. The vineyards on the Vosges hillsides feature granite, limestone, gneiss and chalky-clay, and the average age of the vines is 26 years old. Melon and mango lead the aromatic profile of this wine with subtle notes of stone and nuts. Crisp citrus character refreshes the palate with every sip, making this wine an excellent partner for any course during a meal.

KEY SELLING POINTS

- Crémant d'Alsace is produced by the same method as Champagne with secondary fermentation in the bottle and aging on the lees to add character and depth to the finished wine
- Blanc de Blancs means white wine from white grapes
- Pierre Sparr's Crémant d'Alsace Brut Réserve is certified vegan
- Pierre Sparr's sparkling wines use grapes that are farmed sustainably, dry-farmed (no irrigation), hand-harvested and whole cluster pressed

TECHNICAL DETAILS

Appellation: AOC Crémant d'Alsace

Varietal Composition: 80% Pinot Blanc, 20% Pinot Auxerrois

Aging: 12 to 16 months on the lees after secondary fermentation

Alcohol: 12.5% | **Total Acidity:** 6.0 g/L | **Residual Sugar:** 11.0 g/L



THE **tastingpanel** MAGAZINE

"Fresh and dry, Juicy and showing bright tropical fruit and lively bubbles, balanced, crisp and long and a good value."

- Anthony Dias Blue, May 2021



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