

PIERRE SPARR®

2018 ALSACE GRAND CRU MAMBOURG GEWURZTRAMINER



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.

Appellation / AOC Alsace Grand Cru

Varietal Composition / 100% Gewurztraminer

Vineyard Region / Sigolsheim

Vineyard Size / 50 hectares (110 acres)

Soil / Marly-limestone

Average Vine Age / 40 years

Harvest / Middle of November

Yields / 50 hectoliters per hectare (3.5 tons per acre)

Vinification / Traditional vinification: alcoholic fermentation under temperature control; lees contact for 8 to 10 months; light filtration.

Aging / Stainless-steel tanks, wine on fine lees for 8 to 10 months

Alcohol / 13%

TA / 3.72 g/L

Residual Sugar / 48.6 g/L

Tasting Notes / This sunny 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.

Aging Potential / Eight to ten years

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