



## 2022 PINOT BLANC GRAND RESERVE AOC ALSACE

### WINERY

Established in 1680, today Pierre Sparr remains focused on producing quality wines, a pure expression of Alsace, which are aromatic, fruity, elegant, clean and vibrant. Pierre Sparr wines are food-friendly and accessible for everyday consumption.

### WINE

Pinot Blanc from Thann in the Haut-Rhin to Kintzheim in the Bas-Rhin (80.5 kilometers, or 50 miles, north to south); mostly flat vineyards. No irrigation; trellised vines; hand-harvesting.

### VINEYARDS

Maison Pierre Sparr owns 15 hectares (37 acres) of vineyards in the heart of the Haut-Rhin and sources fruit from 150 hectares (370 acres) of vineyards owned by established growers who adhere to the Sparr winery's high standards of viticulture. Care of the vineyards is of paramount importance. Their philosophy is that "the quality of a fine wine already exists in the grape." In other words, the quality of a wine is determined by its vineyard origin.

### VINTAGE NOTES

From February to September, rainfall was rare. In spring, we noticed water stress in the topsoil. Fortunately, most of our vineyards are planted in clay-limestone soils which are beneficial in dry conditions.

Due to the lack of rain, there were no vine diseases and the grapes remained healthy. Two thunderstorms in June and August saved the vintage, although some areas experienced hail along with the rain. The hot temperatures and abundant sunshine accelerated ripening.

Harvest started on August 29th. Cooler night temperatures during harvest helped preserve fruity and floral aromas.

Vintage 2022 represents excellent ripeness across all grape varieties. The wines are rich, warm, and full-bodied, with aromas of ripe fruits and spices..

### WINEMAKING

Pressing in whole grapes. Traditional vinification : alcoholic fermentation under temperature control. No malolactic fermentation.

### TASTING NOTES

In the glass, we appreciate this light and bright 2022 Pinot Blanc with green undertones, showcasing its youthful character. The aroma combines finesse and maturity. Initially, we detect ripe fruit notes, reminiscent of yellow peach and nectarine. Subsequently, delightful pastry notes emerge. The taste experience begins with a soft and smooth entry. As we continue to savor the wine, it unfolds as full-bodied and gently envelops the palate. The refreshing finish provides aromatic support and contributes to a well-balanced conclusion.

### VINEYARD

Region:	Alsace
Appellation:	AOC Alsace
Soil:	Granitic- limestone- gneiss- chalk & clay
Age/Exposure:	30 years-old
Eco-Practices:	Sustainable

### WINEMAKING

Varietals:	100% Pinot Blanc
Aging:	In stainless steel tanks

### TECHNICAL DETAILS

Alcohol:	13.5%
Total Acidity:	4.07 g/L
Residual Sugar:	5.11 g/L