



2023 PINOT BLANC GRANDE RÉSERVE, 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

After an abnormally hot and dry winter, the beginning of Spring was rather wet which allowed for a good bud break and helped to avoid water stress. Bud break took place on April 3rd. The first half of May was rainy and windy. Fortunately good weather returned just before flowering which really saved the vintage. Flowering conditions were favorable, followed by a slight drop in temperature. The summer brought a marked drought from mid-July, however the temperatures, especially at night, were rather mild. These cool nights helped to preserve the aromatic potential of the grapes and the acidity. We were very lucky with the weather throughout the harvest with days being rather hot and sunny. We increased our effort in sorting to allow the highest quality of wines, and in the end we are very happy with the quality of the harvest.

WINEMAKING

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

TASTING NOTES

Pale white-gold color with green reflections, signaling its youth. The nose is expressive, despite its young age, with pleasant white peach and nectarine notes. The attack is soft and silky. Midway through tasting, the wine reveals itself as powerful. Well-balanced finish. A wine full of character!



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%
Total Acidity: 4.0 g/L
Residual Sugar: 5.3 g/L