



CRÉMANT D'ALSACE BRUT RÉSERVE NV



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

Crémant d'Alsace Brut Réserve is a blanc de blancs blend of primarily Pinot Blanc with some Auxerrois. The average age of the vines is 26 years old. This brut-style wine's crisp citrus character refreshes the palate with every sip, making this wine an excellent partner for any course during a meal.

VINEYARDS

Pierre Sparr's sparkling wines use grapes that are farmed sustainably, dry-farmed (no irrigation), and hand-harvested. Located in the Vosges hillsides and Rhine valley, from Guebwiller to Marlenheim.

HARVEST NOTES

Dates for the beginning of harvest for each Alsace AOC are set by decree, generally 100 days after the median date of flowering, at the time when the grapes display the best sugar-to-acid ratio. Intended vineyards for sparkling wine must be declared in advance of harvest and must be picked by hand. Grapes destined for Crémant are generally picked a few days before those for still wines in Alsace.

WINEMAKING

Whole-cluster pressing; first fermentation occurs in temperature controlled, stainless-steel vats, transforming the must into still wine. Six months later, the wines are blended to achieve the distinctive flavor profile of the brut réserve. Blended wine is then bottled with a specific yeast added to relaunch the second fermentation in bottle. The wine rests on lees a minimum of 12 to 16 months prior to disgorgement. Finally, the dosage is added to provide the particular brut style of this sparkling wine.

TASTING NOTES

Light yellow with green reflections and fine, glittering pearl beads; the nose offers aromas of galia melon, sweet woodruff and dried mango, with minerals and hints of nuts. The soft mousseux leaves a pleasant feeling on the palate, accompanied by a racy, powerful body and crisp, lemony acidity that brings freshness to this Crémant. With time in the glass, it opens further to a complex sparkling brut, finishing with a long aftertaste.

VINEYARD

Region:	Alsace
Appellation:	Crémant d'Alsace, AOC
Soil:	Granite, limestone, gneiss, chalky-clay
Age:	26 years old
Vine Yields:	27 hl/ha (66.7 acres)
Eco-Practices:	Sustainable
Certification:	Vegan

WINEMAKING

Varietals:	80% Pinot Blanc, 20% Pinot Auxerrois
Aging:	12-16 months in stainless steel

TECHNICAL DETAILS

Alcohol:	12.5%
Total Acidity:	6.0 g/L
Residual Sugar:	11 g/L