



## 2023 PINOT GRIS MAMBOURG GRAND CRU, AOP

### 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

The Mambourg Grand Cru is located on the south-facing slope of Mount Sigolsheim which acted as the high ground for the French/US and German battle of the “Colmar Pocket” in 1945. On the summit is the French military memorial 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. Records show that as early as the year 783, elegant wines of the present day Mambourg were famous.

### VINEYARDS

Located in the Vosges foothills northeast of Sigolsheim, Mambourg Grand Cru (61.85 ha) is one of Alsace’s earliest-ripening sites, thanks to its sunny southern exposure. The soils are rich in Tertiary limestone and marl, with lime-magnesium over calcareous and marl conglomerates.

### VINTAGE NOTES

The harvest saw warm, sunny weather, allowing for optimal conditions. Growers were asked to sort carefully, resulting in high-quality fruit and a vintage they were proud of. In the cellar, fermentations were quick, and the juices were aromatic and precise. The Rieslings are lemony, structured, and elegant—true to the house style.

### WINEMAKING

Gentle whole cluster pressing followed by a traditional slow and cool vinification in stainless steels temperature controlled vats with no skin contact, or malolactic fermentation. Aged further on the fine lees for 8-10 months prior to bottling.

### TASTING NOTES

Brilliant golden yellow in color, this wine delivers on its promise of delicacy. The expressive nose offers ripe peach, nectarine, and orange blossom, layered with hints of smoke and saffron. The palate is smooth and gently sweet, with a supple entry and long, aromatic finish.

### VINEYARD

Region:	Alsace
Appellation:	Mambourg, Grand Cru, AOP
Soil:	Marly-limestone
Age/Exposure:	25 years old South
Vineyard Size:	0.75 hectares (1.85 acres)
Vine Density:	5,000 feet per ha
Eco-Practices:	Sustainable
Certification:	Vegan

### WINEMAKING

Varietals:	100% Pinot Gris
Aging:	8-10 months in stainless steel

### TECHNICAL DETAILS

Alcohol:	13.5%
Total Acidity:	3.35 g/L
Residual Sugar:	32.5 g/L
pH:	3.35