



CRÉMANT D'ALSACE BRUT ROSÉ 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 Rosé is a sparkling rosé from 100% Pinot Noir. This brut-style wine's red berry aromas of strawberry and raspberry lead into mouth-filling, juicy flavors and lively acidity.

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, elevation 200 to 400 meters (656 to 1,312 feet), primarily eastern and southern exposures.

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, wines from hillsides and valley floor are blended to achieve the distinctive flavor profile of the rosé. 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 18 months prior to disgorgement. Finally, the dosage is added to provide the particular brut style of this sparkling wine.

TASTING NOTES

Salmon pink color; fresh aromas of soft red berries, predominantly strawberry and raspberry. On the palate, round and fruity with hints of peach; the flavors are intense, with lively acidity framed by a well-made structure and delicate bubbles. The finish is smooth, clean and dry.

VINEYARD

Region:	Alsace
Appellation:	Crémant d'Alsace, AOC
Soil:	Granite, limestone, gneiss, chalky-clay
Age:	23 years old
Vine Yields:	80 hl/ha (5.9 tons per acre)
Eco-Practices:	Sustainable
Certification:	Vegan

WINEMAKING

Varietals:	100% Pinot Noir
Aging:	18 months in stainless steel

TECHNICAL DETAILS

Alcohol:	12.5%
Total Acidity:	7.5 g/L
Residual Sugar:	13 g/L