



## 2021 PINOT GRIS MAMBOURG GRAND CRU, AOC

### 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 foothills of the Vosges mountains, northeast of the villages of Sigolsheim, Mambourg Grand Cru (61.85 ha) is one of the earliest ripening areas due to its southern exposure. It benefits from long, optimal sunny periods. The soil is made up of Tertiary limestone and marl. The soil here is lime-magnesium over calcareous and marl conglomerates that formed during the Tertiary period, 65

million to 1.6 million years ago.

### VINTAGE NOTES

May, June, and July were very rainy, with historically high precipitation levels for Alsace. However, our terroirs were largely unaffected. The weather improved in August, allowing the grapes to ripen well and slowly. The cold nights enhanced the grapes' acidity and aromas. The wines have great freshness and strong aromas, making them ideal for aging.

### 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

In the glass, this wine shows a bright golden yellow color. The nose is subtle and fine, with notes of toast, white peaches, apricots, and pears. On the palate, the attack is direct and sustained. A beautiful acidity typical of the 2021 vintage is present throughout, giving it a fresh impression. The slight tannic note on the finish adds a nice length.



### VINEYARD

Region:	Alsace
Appellation:	Mambourg, Grand Cru, AOC
Soil:	Marly-limestone
Age/Exposure:	27 years old South
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:	12.5%
Total Acidity:	4.67 g/L
Residual Sugar:	27.2 g/L
pH:	3.62