



2021 GEWURZTRAMINER 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

Mount Sigolsheim, northwest of Colmar, was a key site in the 1945 “Colmar Pocket” battle, where American and French forces overcame German troops after three weeks of fighting. The hilltop hosts a French military cemetery commemorating this event. On its sunlit, south-facing slope lies the renowned Grand Cru Mambourg vineyard, famous since 783 for its wines. The vineyard benefits from abundant sunshine, limited rainfall, and ancient Tertiary-era soils.

VINEYARDS

Located in the foothills of the Vosges northeast of Sigolsheim, the 61.85 ha Mambourg Grand Cru benefits from early ripening thanks to its sunny southern exposure. Its soils are Tertiary limestone and marl, rich in lime-magnesium, formed 65 to 1.6 million years ago.

VINTAGE NOTES

2021 was an atypical vintage. May, June and July were quite rainy. The level of precipitation was historically high for Alsace but our terroirs were more or less saved. The weather was better from August on, and the grapes had a good slow ripening. The cold nights gave the grapes nice acidity and aromas. The wines have a great freshness and a lot of aromas, perfect 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 with light filtration prior to bottling.

TASTING NOTES

Brilliant golden yellow with green highlights, this wine shows great ageing potential. The nose bursts with lychee, white pepper, jasmine, and hints of pineapple. On the palate, freshness balances rich sweetness and power, with peppery notes adding length and lift.

VINEYARD

Region:	Alsace
Appellation:	Mambourg, Grand Cru, AOP
Soil:	Marly-limestone
Age/Exposure:	25 years old South
Vine Yields:	50 hl/ha
Eco-Practices:	Sustainable
Certification:	Vegan

WINEMAKING

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

TECHNICAL DETAILS

Alcohol:	13.5%
Total Acidity:	3.85 g/L
Residual Sugar:	28.74 g/L