



2024 PINOT BLANC GRANDE RÉSERVE AOP ALSACE

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

Pinot Blanc from Thann in the Haut-Rhin to Kintzheim in the Bas-Rhin (80.5 kilometers, or 50 miles, north to south); mostly flat vineyards. No irrigation; trellised vines; hand-harvesting.

VINEYARDS

Maison Pierre Sparr owns 15 hectares (37 acres) of vineyards in the heart of the Haut-Rhin and sources fruit from 150 hectares (370 acres) of vineyards owned by established growers who adhere to the Sparr winery's high standards of viticulture. Care of the vineyards is of paramount importance. Their philosophy is that "the quality of a fine wine already exists in the grape." In other words, the quality of a wine is determined by its vineyard origin.

VINTAGE NOTES

A mild, wet winter replenished groundwater, followed by a cool spring that delayed budbreak but ensured steady growth. Summer alternated between warm, sunny spells and timely rains, preserving freshness and slowing ripening. September's clear days and cool nights delivered perfect harvest conditions. The Rieslings show vibrant acidity, crystalline purity, and finely etched aromatics—combining tension and elegance with promising aging potential.

WINEMAKING

Pressing in whole grapes. Traditional vinification: alcoholic fermentation under temperature control. No malolactic fermentation.

TASTING NOTES

Light yellow with green highlights, this youthful wine opens with intense aromas of white peach, followed by delicate floral notes. The palate is fresh and vibrant, with bright acidity that brings finesse and complexity. An ample, smooth mid-palate leads to a long finish marked by lingering peach notes.



VINEYARD

Region:	Alsace
Appellation:	AOP Alsace
Soil:	Granitic- limestone- gneiss- chalk & clay
Age/Exposure:	30 years-old
Eco-Practices:	Sustainable

WINEMAKING

Varietals:	100% Pinot Blanc
Aging:	In stainless steel tanks

TECHNICAL DETAILS

Alcohol:	12%
Total Acidity:	4.82 g/L
Residual Sugar:	1.2 g/L