



2020 GEWURZTRAMINER 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

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 1783 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

The 2020 vintage was ideal. The spring was dry and warm. June was rainy and it gave the vineyard enough water to keep on growing without a high stress. The harvest was early, but thanks to cool nights, we preserved the typical aromas in the wines.

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

Beautiful yellow-gold color. The nose is expressive and lively, with young floral notes and spices like pepper and cinnamon. The aromatic complexity shows perfectly ripe grapes. On the palate, there's great concentration typical of the sunny 2020 vintage. Moderate sweetness transitions to good structure. The wine is full-bodied and fleshy, with spicy notes on the palate.

VINEYARD

Region:	Alsace
Appellation:	Mambourg, Grand Cru, AOC
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:	14%
Total Acidity:	3.55 g/L
Residual Sugar:	17.82 g/L