



CHARLES SPARR PINOT NOIR LEIMENGRUB

SKU: FRDCSPN

The Sparr family have been making wine in Alsace for almost 400 years, and current winemaker Charles is the twelfth generation, having worked his first vintage in 2010. He studied oenology in Burgundy and Napa, and has a great passion for terroir. Situated in the heart of Alsace their 30 hectares of vineyards covers various stretches of slopes from Riquewihr to Sigolsheim and Turckheim, with fantastic Grand Cru vineyards in areas including Schoenenbourg and Mambourg. They have been practising organic since 2010.

The grapes for this cuvee come from south-facing vineyards with clay-limestone soils. Charles ensures low yields for optimum concentration, and all the grapes are hand harvested.

The wine undergoes a slow fermentation with temperature control, helping to retain freshness and aid the development of complex aromas. It then undergoes a year's oak ageing, which gives a smoother texture and subtle spice notes.

Grape Varieties: 100% Pinot Noir

Farming Practices: Practising Organic

Tasting Notes: Resplendent with figs and candied lemon zest aromas, the palate is sweet yet not overpoweringly so and balanced with a long finish.

Sugar Level: 60/l

Closure: Natural Cork

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