

PIERRE SPARR®



2013 PINOT BLANC

ORIGINS: Alsace has been celebrated for its lovely, dry white wines for centuries. In the heart of Alsace's finest district, the Haut-Rhin, Maison Pierre Sparr follows a 300-year-old tradition of winemaking that began during the reign of King Louis XIV. Since 1680, the Sparr family's passion for viticulture and winemaking has passed from one generation to the next. The family's devotion to the land, their attention to the smallest detail and their uncompromising quest for excellence can be seen in every bottle bearing the Sparr family crest.

AOC: Appellation Alsace Contrôlée

VARIETAL COMPOSITION: 100% Pinot Blanc

VINEYARD REGION: From Thann in the Haut-Rhin to Kintzheim in the Bas-Rhin (80.5 kilometers, or 50 miles, north to south); mostly flat vineyards

VINEYARD SIZE: 38 hectares (93.9 acres)

SOIL: Granite, limestone, gneiss, chalky-clay

VINE AGE: 29 years

VITICULTURE: No irrigation; trellised vines; hand-harvesting

HARVEST DATES: Early to mid-September

YIELDS: 75 hectoliters per hectare (5.6 tons per acre)

VINIFICATION: Traditional, no skin contact, temperature-controlled, no malolactic

AGING: Stainless-steel tanks

ALCOHOL: 13.5%

TOTAL ACIDITY: 5.53g/L

RESIDUAL SUGAR: 6.9g/L

2013 TASTING NOTES: Softly light yellow with green reflections, this 2013 Pinot Blanc glitters in the glass, while fragrances play around the nose. Aromas reminiscent of farmer's pears, aromatic mountain hay and lemon peel are followed by delicate fruit flourishes, exotic coriander and minerals. On the palate, again there are fruit flavors and a dynamic, ripe acidity that refreshes, while the firm minerality gives the right tension. The fine-balanced body is light, but after aeration, the wine does not lose its mineral-aromatic character. The dignified fruity final of this lovely Pinot Blanc suggests a second glass. Serve with aperitifs, vegetable tureen, mountain cheeses and fresh fish.



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< Dry

Sweet >