

DOMAINE AMELIE & CHARLES SPARR

Crémant d'Alsace 'Celebration'

While Alsace's latest winemaking generation has deep roots in this historic region, they're not afraid to do things differently, to show the world the real potential of this charmed corner of France. Charles Sparr can trace his negociant-vigneron family tree back 12 generations; Amelie hails from the Barmès-Buecher winemaking clan, natives of Wettolsheim. This young couple started their own domaine with a few small parcels in 2017, their goal to create true wines of terroir according to biodynamics. Their beautiful wines are what Alsace can and should always be: terroir-driven, bone dry, endlessly exciting.



WINERY: Domaine Amelie & Charles Sparr

WINEMAKER: Charles Sparr

ESTABLISHED: 2017

REGION: FRANCE • Alsace • Wettolsheim

APPELLATION: Crémant d'Alsace AOC

BLEND: 100% Pinot Blanc

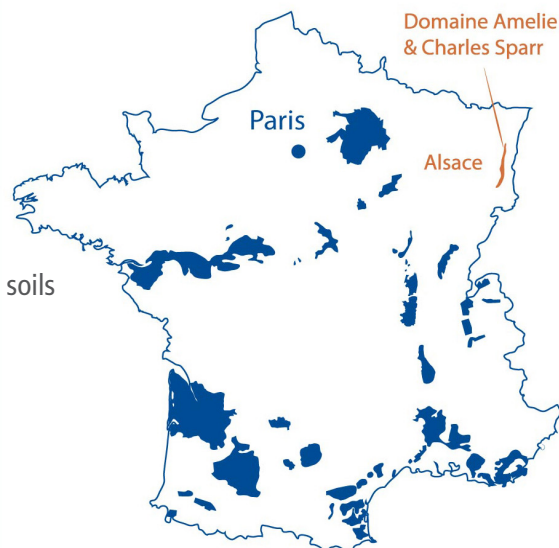
VINEYARDS: A selection of Pinot Blanc grapes from primarily limestone soils in Turckheim, Ingersheim and Sigolsheim.

AGE OF VINES: 30 years, on average

WINEMAKING: Pressed then fermented on indigenous yeasts in temperature-controlled tank. Second fermentation in bottle; 24 months aging on lees in bottle before disgorgement. No added dosage.

TASTING IMPRESSIONS: Aromas of lemon curd, apple, grapefruit rind, crushed stones, warm toast. Bright and tangy, good energy

PAIRING SUGGESTIONS: As an aperitif; with sushi or fried fish; double-cream cheeses



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