

## **DOMAINE AMELIE & CHARLES SPARR Riesling 'Altenbourg'**

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:** Alsace AOC **BLEND:** 100% Riesling

**VINEYARDS:** Estate vines on limestone soils in the village of Kientzheim, at 750 feet in altitude. Considered a terroir "jewel" of the region and purchased by the Sparr family just after the second world war, parcels in 'Altenbourg' face south on a slope just below grand cru 'Furstentum,' one of the region's finest terroirs and most historic vineyards.

**AGE OF VINES:** 50 years, on average

**WINEMAKING:** Full-cluster press; cold settled; fermented on indigenous yeasts in temperature-controlled tanks. Aged 18 months on fine lees in tank.

**TASTING IMPRESSIONS:** Aromas of ripe lemon and grapefruit peel, blossom, white peach. Medium-bodied, silky with fresh acidity

**PAIRING SUGGESTIONS:** Salads with cheese and air-dried meats; grilled spring vegetables; roasted chicken with herbs

