



## DOMAINE AMELIE & CHARLES SPARR

### Riesling Schoenenbourg Grand Cru

### 'Revelation'

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 Grand Cru AOC

**BLEND:** 100% Riesling

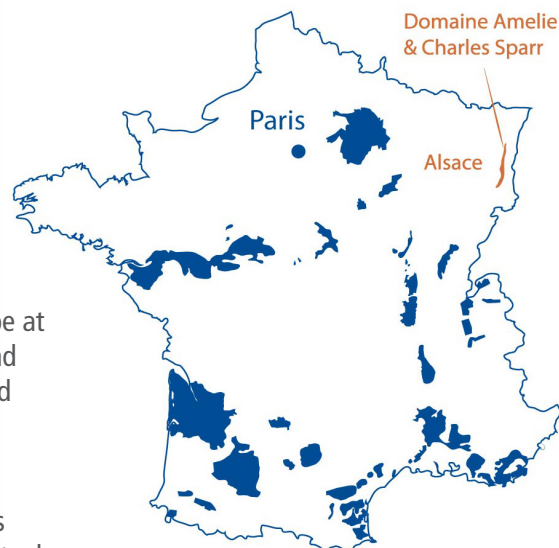
**VINEYARDS:** Estate vines, some three acres on a mix of volcanic sand, gypsum and marl facing south/southeast, are found on a very steep slope at 1,200 feet, above the village of Riquewihr. Here the mix of direct sun and gypsum soils produce a full-bodied Riesling with a smoky edge and good structure, one that will age well.

**AGE OF VINES:** 60 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 orange & lemon blossom, fresh apricot, crushed stones, sea salt. Full-bodied yet very fine; very floral and fresh with impressive depth (stone fruits, poached citrus) on a long finish

**PAIRING SUGGESTIONS:** Grilled spring vegetables; roasted chicken with herbs; cracked crab or fresh lobster



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