



CLOS CACHET
the finest French wines

DOMAINE AMELIE & CHARLES SPARR

Gewurztraminer 'Intuition'

2018

01

Provenance:
Sigolsheim, Alsace

02

Grape Variety:
100% Gewurztraminer

03

Pairing:
Aperitif, foie gras, exotic
cuisine, strong cheeses,
chocolate desserts, fruit salads

04

Serving:
Temperature: 8-10°C



Vineyard Cultivation:

Domaine Sparr is the combination of two incredibly experienced Alsatian wine families, with the Sparr family being in Alsace since 1634, Charles is the 12th generation. Since the union of Amélie and Charles, these two young vigneronns have strived to bring to life a range of Alsace wine 100% biodynamic. Continuing to expand and purchase vineyards from both sides of the family, in 2013 they realised their dream and launched their eponymous winery. First selling all grapes to negociants until they found the courage to bottle under their own label in 2017.



Vinification:

Manual, pneumatic presses with load in whole grapes. Traditional with native yeasts, matured in stainless steel tank. Once vinified, the wines age on fine lees with thermal regulation.



Tasting Notes:

Bright golden yellow, it gives the nose intense aromas of exotic fruit, lychee and oriental spices. Full-bodied, warm and persuasive in taste, where it reveals an aromatic persistence out of the ordinary.



Soil Type:

Limestone



Method:

Sustainable, Biodynamic

Clos Cachet

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Trade Portal

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