



CLOS CACHET
the finest French wines

DOMAINE AMELIE & CHARLES SPARR

Pinot Blanc 'Pensée'

2020

01

Provenance:
Sigolsheim, Alsace

02

Grape Variety:
100% Pinot Blanc

03

Pairing:
Starters - salads, buffets, fish,
shellfish, white meat

04

Serving:
Temperature: 6-8°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 in stainless steel tanks.



Tasting Notes:

The 2020 Pinot Blanc Pensée is harvested mainly in Sigolsheim and Turckheim on clay and gravel and was made in stainless steel with native yeasts, spending 11 months on its fine lees. The nose has a very pure white pear flesh aspect, scented and clear. The palate has the same serene pear aspect. It is juicy, balanced and fresh. Anne Krebiehl, Vinous



Soil Type:

Gravel



Method:

Sustainable, Biodynamic

Clos Cachet

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Trade Portal

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