



CLOS CACHET
the finest French wines

DOMAINE AMELIE & CHARLES SPARR

Pinot Gris ‘Sensation’

2020

01

Provenance:

Turckheim & Sigolsheim,
Alsace

02

Grape Variety:

100% Pinot Gris

03

Pairing:

Pork meats, white meats,
Tajines, Fish with creamy sauce

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:

What a delightful dry pinot gris this is! Vibrant melon fruit with lively acidity for the warm vintage and a lemony freshness that pulls you back for more. Long silky finish. From biodynamically grown grapes with Demeter certification. 92pts - James Suckling. 2020 review



Soil Type:

Granitic limestone



Method:

Sustainable, Biodynamic

Clos Cachet

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Trade Portal

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