

DOMAINE AMELIE & CHARLES SPARR Pinot Noir 'Amour Interdit' 2021

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Provenance: Wettolsheim, Alsace **Grape Variety:** 100% Pinot Noir

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Pairing: Perfect with a mixed grill, game-based recipes, guinea fowl

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Serving: Temperature: 11-13°C



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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 vignerons 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, stripping and maceration for 20 days. Traditional with native yeasts, ageing in oak barrels for 12 months.



Tasting Notes:

A powerful and seriously structured pinot noir with impressive concentration for the difficult vintage. Tons of rooty depth and a very healthy tannin structure. The finish is long and harmonious with subtle chalky character. The wine is called forbidden love, because this pinot noir comes from the Grand Cru Mambourg site, but it is illegal to put those words on the label. 60 year old vines. From biodynamically grown grapes with Demeter certification. 93pts -James Suckling.



Soil Type: Limestone and clay

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Method: Sustainable, Biodynamic

Trade Portal www.closcachet.com.au Instagram: @closcachet



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