

# DOMAINE AMELIE & CHARLES SPARR Pinot Noir 'Jardin d'Éden' 2020

01

**Provenance:** Sigolsheim, Alsace **Grape Variety:** 100% Pinot Noir Only 2 barrels produced

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**Pairing:** Red meat, beef, game, cheeses Serving:

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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:**

As fragrant as a great Chambolle-Musigny, this Alsace pinot noir is super-elegant and silky. But behind this charm offensive is a serious structure, married to subtle licorice and wet-earth character. Stunning length and complexity at the self-confidently dry finish! Still very young! From biodynamically grown grapes with Demeter certification. Drinkable now, but best from 2024. 95 pts, James Suckling.



Soil Type: Limestone



Method: Sustainable, Biodynamic

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