



CLOS CACHET
the finest French wines

DOMAINE AMELIE & CHARLES SPARR

Pinot Noir 'Montagne des Roses'

2019

01

Provenance:

Wettolsheim, Alsace

02

Grape Variety:

100% Pinot Noir

03

Pairing:

Red meat, beef, game, cheeses

04

Serving:

Temperature: 11-13°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, stripping and maceration for 20 days. Traditional with native yeasts, ageing in oak barrels for 12 months.



Tasting Notes:

A little richer and more earth-bound than the Jardin, with deeper red berry fruit and elements of sous-bois beginning to develop. Sweet fruit attack is balanced by soft ripe tannins and well-integrated acidity, while the finish shows a complex mix of red berry fruit, rose petal and some pleasing autumnal leaves.



Soil Type:

Limestone and clay



Method:

Sustainable, Biodynamic

Clos Cachet

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Trade Portal

www.closcachet.com.au
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