



**CLOS CACHET**  
the finest French wines

# DOMAINE AMELIE & CHARLES SPARR

## Riesling 'Altenbourg'

### 2020

01

**Provenance:**

Kientzheim, Alsace

02

**Grape Variety:**

100% Riesling

03

**Pairing:**

Seafood such as lobster, scallops and salmon, as well as turkey and sushi

04

**Serving:**

Temperature: 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 for eight to ten months.



**Tasting Notes:**

Deep and concentrated, with ample stone and citrus aromas, the mirabelle aroma as intense as that of Amalfi lemon. Quite an austere style, but with all this ripeness to balance the firm structure that's no problem. Intense herbal and chalky character at the very focused finish. Still very young, this should develop magnificently with a bit more bottle age. From biodynamically grown grapes with Demeter certification. Drink or hold. 93 points, James Suckling.



**Soil Type:**

Limestone



**Method:**

Sustainable, Biodynamic

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**Trade Portal**

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