

# DOMAINE AMELIE & CHARLES SPARR Riesling Grand Cru Brand 'Légende' 2020

01

**Provenance:** Turckheim, Alsace **Grape Variety:** 100% Riesling

02

### 03

**Pairing:** Seafood such as lobster, scallops and salmon, as well as turkey and sushi

### 04

Serving: Temperature: 8-10°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 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, pneumatic presses with load in whole grapes. Traditional with native yeasts, matured in stainless steel tank. Once vinified, the wines age on fine lees for eight to ten months.



### **Tasting Notes:**

Such an elegant wine for this Grand Cru that tends towards aromatic richness, the pineapple and basil notes very delicate on the nose. On the medium-to full-bodied palate there's more succulence, but even there the crushed-stone minerality keeps everything very cool and straight. Very long, focused finish with so great vitality and very fine tannins. From biodynamically grown grapes with Demeter certification. Drink or hold. 95 points, James Suckling.



Granitic

Method: Sustainable, Biodynamic

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