



**CLOS CACHET**  
the finest French wines

# DOMAINE AMELIE & CHARLES SPARR

## Riesling Grand Cru Schoenenbourg 'R v lation'

### 2017

01

**Provenance:**

Riquewihr and Zellenberg,  
Alsace

02

**Grape Variety:**

100% Riesling

03

**Pairing:**

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

04

**Serving:**

Temperature: 8-10 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 Am lie 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 on fine lees for eight to ten months.



**Tasting Notes:**

So much candied citrus, angelica, dried sage and thyme in the nose! However, this compact and highly structured Alsace Grand Cru dry riesling is still very youthful and really needs a lot of aeration (decanting and big glasses!) to open it up. Stunning complexity of fruit, herbal and mineral character at the imposing yet very cool finish. From biodynamically grown grapes with Demeter certification. Drinkable now, but best from 2025. 95 points, James Suckling.



**Soil Type:**

Gypsum, Muschelkalk, Keuper, Sandstone



**Method:**

Sustainable, Biodynamic

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**Trade Portal**

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