



CLOS CACHET
the finest French wines

DOMAINE AMELIE & CHARLES SPARR

Vin Orange 'Farouche'

2021

01

Provenance:

Mambourg, Alsace

02

Grape Variety:

75% Gewürztraminer
25% Pinot Gris

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. These grapes hail from the sunny, clay-limestone grand cru terroir of Mambourg. "Farouche" means wild in French.



Vinification:

Manual, stripping and maceration for 20 days. Traditional with native yeasts, ageing in oak barrels for 12 months. From biodynamically grown grapes with Demeter certification. No sulfites added. Unfiltered.



Tasting Notes:

The attractive nose of quince paste and bread dough pulls you into this excellent orange wine that has a marvellous balance of moderately dry tannins and restrained richness. Bone-dry and very clean at the long dried herb finish. A cuvee of 75% gewurztraminer and 25% pinot gris from the Grand Cru Mambourg site. 93pts - James Suckling.



Soil Type:

Limestone and clay



Method:

Sustainable, Biodynamic

Clos Cachet

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Trade Portal

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