



CHARLES SPARR CREMANT D'ALSACE BRUT

£22.00

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The Sparr family have been making wine in Alsace for almost 400 years, and current winemaker Charles is the twelfth generation, having done his first vintage in 2010. He studied oenology in Burgundy and Napa, and has a great passion for terroir. They have been practising organic since 2010.

Situated in the heart of Alsace, their 30 hectares of organic vineyards covers various stretches of slopes from Riquewihr to Sigolsheim and Turckheim, with fantastic Grand Cru vineyards in areas including Schoenenbourg and Mambourg.

Slow pressing in order for the different characteristics of the grapes to harmonise. Temperature controlled fermentation, then slow second fermentation at 14C and 12-18 months lees ageing. Disgorgement with Brut level dosage of the estate's secret liqueur d'expedition.

Tasting Note: The perlage here is airy and light, which suits the delicate fruit notes of the Pinot Blanc. Fresh peaches, white flowers and a subtle toasty quality make this an ideal aperitif.

Food Match: This is a great start to the night - drink before dinner with light snacks and salads.

Farming Practices: Practising Organic

Closure: Natural Cork

