



CHARLES SPARR GEWÜRZTRAMINER MAMBOURG GRAND CRU

£34.00

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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. Situated in the heart of Alsace their 30 hectares of vineyards covers various stretches of slopes from Riquewihr to Sigolsheim and Turckheim, with fantastic Grand Cru vineyards in areas including Schoenenbourg and Mambourg. They have been practising organic since 2010.

Mambourg is situated on a south-facing slope overlooking Sigolsheim. It is one of the most early-ripening sites in Alsace, and enjoys long sunny periods. The soils are rich in calcium and magnesium, and favour low yields, giving rise to intense wines.

The wine undergoes a slow fermentation at low temperatures, giving this Gewurztraminer its typical fruit intensity and complexity. It is then aged on its lees until spring, giving richness and weight on the palate.

Grape Varieties: 100% Gewurztraminer.

Farming Practices: Practising Organic

Tasting Notes: Positively luxurious, billowing with rose petals, lychees and cardamom. The palate is just as punchy, with a pleasant subtle bitterness and the perfect touch of acidity to balance out such intense flavour.

Food Match: This is crying out for cheese, and only the most pungent - go for Munster, Livarot or Maroilles. If you've a more sweet tooth, pair this with fruit-based or spiced desserts.

Awards: 91 Points & Silver at the Decanter World Wine Awards 2017.

Sugar Level: 45.5g/l

Closure: Natural Cork

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