



CHARLES SPARR PINOT BLANC PENSÉE

£20.50

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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 worked 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.

The vineyard is located on a gravel soil in the beautiful village of Sigolsheim. The parcel is worked organically and by hand with particular attention given to expressing the terroir.

The grapes are slowly pressed to obtain maximum expression of the grape. A temperature controlled fermentation occurs in tank with native yeasts. Then the wine is aged in stainless steel tank.

Grape: 100% Pinot Blanc

Tasting Note: A delicious medium-weight dry white displaying a floral nose with hints of preserved lemon, white flowers and straw. Opens up to reveal honeyed yellow plum notes with a ripe, succulent texture. A really expressive Pinot Blanc of great

personality.

Food Match: Ideal with salads, seafood and fish such as sea bass with fennel.

Closure: Natural Cork

Farming Practices: Contains Sulfites

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