

MAISON PIERRE SPARR SUCESSEURS **2015 Pinot Gris Grand Cru Mambourg**

Tasting Notes

Shining golden yellow gleaming. Elegant and fruity. At the nose, this Pinot Gris reveals aromas of mature quinces, fruit jelly and hazelnuts. In the palate, this wine presents a straight structure, an attractive dynamism, ample and aromatic. Well-balanced wine with a very present finale. Long lasting aromas.

Food Pairing: duck crisp on grilled pineapple, Munster cheese, scallop shell with curry sauce, fowl tureen on Cumberland sauce, Foie gras with truffles.

Technical Data

Varietal: 100% Pinot Gris

Alcohol: 13.00%

Region: Alsace

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Pierre Sparr Pinot Gris Grand Cru Mambourg 2015

Rated 92, Anne Krebiehl MW, Wine Enthusiast , December 1, 2017

"Ripe notions of juicy pear and hay flowers have a lovely zesty edge on the nose. The palate confirms this with concentrated counterpoints of honeyed fruit and bright citrus zestiness. This is full on and rich, and a touch of residual sweetness gives this extra heft and conviction. It is the citrus freshness that provides structure and direction. The finish is merely off dry, so this will shine alongside various dishes. Drink 2017–2025"

Available through Vintages +686451