

MAISON PIERRE SPARR SUCESSEURS **2016 Pinot Gris Réserve**

Tasting Notes

Expressive nose of nectarine, flowers, citrus, baked pear, quince, and with a hint of smoke. It reveals a full palate of ripe fruit. Intense but full of freshness. Very elegant, expressive and purity of the varietal.

Food Pairing: Crepes Suzette, Pancakes with maple syrup or smoked salmon, game pie, duck à la orange, walnut muffin.

Technical Data

Varietals: 100% Pinot Gris

Alcohol: 13%

Acidity: 5.2 g/L

Region: Alsace

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Pierre Sparr 'Réserve' Pinot Gris AOC Alsace 2014

Rated 91 & Value, Vic Harradine, winecurrent.com, September 10, 2018

"Melon, pineapple and honey on the nose, this dazzles the palate with oodles of flavour, texture and delectable nectar. A smorgasbord of flavour bathes the palate with ripe nectarine and pear bolstered by lemon curd. It's medium bodied and creamy smooth with balance and a lingering, crisp and refreshing finish and aftertaste. Pour with pan-seared scallops or roast chicken. Stock up at this attractive price."

Available through Vintages +983395

Rated 91, Natalie MacLean, September 15, 2018

"Pierre Sparr Réserve 2016 Pinot Gris is a weighty, barely dry, rich Pinot Gris from the Alsace wine region and made by a world renown producer. It is smooth, elegant with ripe pear, apple and spice flavours mouth filling on the palate. Perfect for seafood."

Available through Vintages +983395

Rated 89, Michael Godel, Wine Align, September 5, 2018

"Sparr's gris is rich and fruit-forward, with melons and peaches in light syrup marked by a few drops of mild orange bitters. Pretty much nails the style for the category straight on the head to match spicy foods of all shapes, ranges and sizes. Drink 2018-2021."

Available through Vintages +983395

Rated 89, John Szabo MS, Wine Align, September 5, 2018

"Open and very ripe, almost late harvest on the nose, showing bruised/overripe fruit, honey and ginger, orange oil and candied violets, and some barley sugar. The palate is off-dry to medium dry, fleshy and round, soft and plush up front but tightens up on the back end as acids emerge. Good to very good length. It fits the regional profile in the off-dry category, great with lightly spiced dishes."

Available through Vintages +983395

**Rated 88+ pts, Jason Solanki, vintagewinepicks.blogspot.com,
October 7, 2018**

"The nose is soft and mild, featuring waxy, lemon, and orange citrus aromas. The plush palate is more lively and a touch oily, with nice orange citrus, honeyed, and peach flavours in an off-dry style on a medium+ bodied frame. Acids are bright, fresh, and provide lift, while the finish is long and juicy."

Available through Vintages +983395

**Rated 88 & Recommended, Michael Vaughan, Vintage Assessment,
September 15, 2018**

"Bright medium straw colour. Intense, very spicy, honeyed, ripe melonapple nose with some lychee notes. Off dry, medium-light bodied, harmonious, very spicy, ripe melon-apple-lychee flavours with a lingering, fairly crisp, unoaked finish ..."

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