

## **PIERRE SPARR** **Cremant Brut Reserve**

### **Winemaker's Notes**

Light yellow with green reflexes and fine pearls glitters in the glass, while the nose offers delicious flavors of Galia-melon, sweet woodruff and dried mango, lots of minerals and hints of nuts. The soft sparkling leaves a pleasant feeling on the palate, accompanied by a racy power-ful body, followed by a crispy lemony acidity, which brings freshness to this Cremant.

Food Pairing: canapés, grilled shellfish, smoked fish.

### **Technical Data**

Varietal: 80% Pinot Blanc, 20% Pinot Auxerrois

Total Acidity: 6.90 g/L

Residual Sugar: 10 g/L

pH: 3.20

Alcohol: 12.25%

**Pierre Sparr Cremant D'Alsace Brut Reserve**  
**Rated 92+, Carolyen Evans Hammond, The Star, May 11, 2018**

*"For the record, a "cremant" (pronounced cray-mon) is a sparkling wine made the same way as French Champagne - by initiating a second fermentation in bottle rather than in large tanks. This method creates a more refined, nuanced wine, which is the case with this dry, Pinot Blanc-based bubbly. Each glass exudes a gentle perfume of salted lemon zest before saturating the palate with dense but understated flavours of green mango, wet stones, olive brine and toast. Then it tapers to a long white grapefruit zest finish. Pour this lean, sophisticated-tasting wine with mushroom quiche."*

**Pierre Sparr Cremant Brut Reserve**  
**Rated 88, David Lawrason, Toronto Life, November 29, 2017**

*"This pinot blanc-based, traditional-method sparkler shows flint, subtle bready character and ripe peach and banana fruit. It's a softer, off-dry sparkler with a foamy mousse, fresh acidity and a fairly long fruity finish."*

**Pierre Sparr Crémant d'Alsace Brut Reserve**  
**Rated 90, Beppi Crosariol, The Globe and Mail, February 14, 2017**

*"Big value in Champagne-style bubbly. A creamy mouth feel delivers rich flavours of green apple, lemon zest and brioche. It comes across as almost edible and sweet initially, then smartly dries up with a chalky grip in the second act."*

**Pierre Sparr Crémant d'Alsace Brut Reserve**  
**Rated 88.5, Recommended & Best Buy, Michael Vaughan, Vintage Assessments, January 1, 2016**

*"Bright light straw colour with a fine steam of tiny bubbles. Dry, slightly spicy, fresh ripe red applemelon nose with some hints of lemon. Dry, bright, medium-light bodied, gently spicy, fresh ripe apple flavours with a lingering, crisp, effervescent finish..."*

**Pierre Sparr Crémant d'Alsace Brut Reserve**  
**Rated 89 & Best Buy, Tony Aspler, Vintage Assessments, January 1, 2016**

*"Pale straw colour with tiny bubbles; minerally, white peach nose; crab apple flavour with balancing acidity. Good value..."*

**Pierre Sparr Crémant d'Alsace Brut Reserve  
Honour Roll, Intervin 2015, vinesmag.com, 2015/2016**

**Pierre Sparr Crémant d'Alsace Brut Reserve  
Rod Phillips, Ottawa Citizen, March 25, 2015**

*"Here's a delicious and well-priced dry sparkling wine from Alsace, in northeast France. It delivers bright fruit flavours with plenty of complexity, a clean and crisp texture, and a lot of bubble activity. Enjoy it alone or with fish and poultry."*

**Pierre Sparr Brut Reserve Cremant D'Alsace  
Michael Pinkus, November 29, 2014**

*"I, like many people, really dig sparkling wine, but unlike many, I drink it more often, and why not it pairs well with everything, is great for ANY occasion and there is so much inexpensive quality bubbles out there that there is absolutely no reason not to drink a bottle a month (at least). One of those that I could easily recommend is a Pierre Sparr Brut Reserve Cremant D'Alsace... This one has those stunning aromas that lure one into a glass of fizz: biscotti, almond, lemon, and bread crust; palate has a touch of sweetness, which fights it out with the acidity along with some lemon seed, fresh bread, and hints of creaminess and floral notes. All in all this is quite simply put a very pretty bubbly and one worth both your time and your money ... If I were rating the wine it would be an easy 4-stars (out of five), taking value into account, I'd probably cough up a plus sign for good measure."*

**Pierre Sparr Crémant Brut Reserve  
Rated 89, Tony Aspler, December 2014**

**Pierre Sparr Cremant Brut Reserve  
Michelle Jobin, Spotlight Toronto, December 2, 2014**

*"This ridiculously delicious (and affordable) Alsatian bubbly is sure to please. Delicious flavours of melon, apple, and dried mango, lots of minerals, and a crisp lemony acidity make this a fresh and sparkling aperitif. What's not to love? Available at the LCBO. Grab a few bottles for entertaining, a hostess gift, or for yourself – before they run out!"*

**Pierre Sparr Cremant Brut Reserve  
Rated 89, Steve Thurlow, WineAlign,  
November 14, 2014**

*"A lovely sparkling wine from Alsace with delicate fragrant appealing aromas of poached pear with floral lemon, melon and mineral tones. The palate shows a delicate mousse that has a soft creamy mouthfeel. It is finely balanced with the nearly off dry sweetness nicely balanced by soft acidity. Excellent length. Enjoy with pastry or seafood hors d'oeuvres or lightly chilled on its own as an aperitif."*

**Pierre Sparr Cremant Brut Reserve  
Rated 88, Recommended & Best Buy,  
Vintage Assessments, March 1, 2014**

*"Very pale straw colour. Attractive, gently honeyed, ripe apple nose. Dry, medium-light to light bodied spicy, ripe lemon-apple flavours with good effervescent and a crispy finish."*