



The wines of Charles Sparr give voice to the grape variety, the soils and the vintage they are grown. The vineyard variously expresses itself each year, according to its location, its microclimate and the care of the wine-grower, in order to give birth to each new vintage.

INTRODUCTORY SALE GOOD THRU THE END OF JUNE



Crémant D'Alsace Brut

Varietal: 100% Pinot Blanc

Region: Cremant D'Alsace, Alsace, France

Winemaking: Outstanding quality sparkling wine, applying similar, strict demands to those applied in the Champagne region. Fresh and elegant, Crémant d'Alsace is developed by secondary fermentation in the bottle. This high-quality wine is produced by following the strict rules of the traditional Méthode Champenoise with 12 to 18 months on the lees prior to the degorgement and a Brut dosage of a homemade secret liquor.

List: \$199.95 **Sale:** \$160.00



Crémant D'Alsace Brut Rosé

Varietal: 100% Pinot Noir

Region: Cremant D'Alsace, Alsace, France

Winemaking: Outstanding quality sparkling wine, applying similar, strict demands to those applied in the Champagne region. Fresh and elegant, this Crémant d'Alsace is developed by secondary fermentation in the bottle. The wine is aged on lees for 12 months.

List: \$199.95 **Sale:** \$160.00



2016 Pinot Blanc

Varietal: 100% Pinot Blanc

Region: Alsace, France

Winemaking: Handpicked healthy grapes at the right maturity are pressed slowly during 4 to 6 hours with sharing of the different qualities of juices. Slow alcoholic fermentation of a clear grape juice under temperature control, by the natural local yeast. Aging on the fine yeast handed on surface regularly. Light filtration before bottling in spring and summer. Aging on the yeast between 3 and 4 months.

List: \$199.95 **Sale:** \$160.00



2016 Pinot Gris

Varietal: 100% Pinot Gris

Region: Alsace, France

Winemaking: Handpicked healthy grapes at the right maturity are pressed slowly during 4 to 6 hours with sharing of the different qualities of juices. Slow alcoholic fermentation of a clear grape juice under temperature control, by the natural local yeast. Aging on the fine yeast handed on surface regularly. Light filtration before bottling in spring and summer. Aging on the yeast between 3 and 4 months.

List: \$239.95 **Sale:** \$192.00



2016 Riesling

Varietal: 100% Riesling

Region: Alsace, France

Winemaking: Handpicked healthy grapes at the right maturity are pressed slowly during 4 to 9 hours with sharing of the different qualities of juices. Slow alcoholic fermentation of a clear grape juice under temperature control, by the natural local yeast. Aging on the fine yeast handed on surface regularly. Light filtration before bottling in spring.

List: \$209.95 **Sale:** \$168.00



2016 Gewurztraminer

Varietal: 100% Gewurztraminer

Region: Alsace, France

Winemaking: Handpicked healthy grapes at the right maturity are pressed slowly during 4 to 6 hours with sharing of the different qualities of juices. Slow alcoholic fermentation of a clear grape juice under temperature control, by the natural local yeast. Aging on the fine yeast handed on surface regularly. Light filtration before bottling in spring and summer. Aging on the yeast between 3 and 4 months.

List: \$269.95 **Sale:** \$208.00

ALL SALES SUBJECT TO CONFIRMATION AND AVAILABILITY