DOMAINE
AMELIE & CHARLES SPARR
DEPUIS 1887
ALSACE - FRANCE

Designation	AOP Alsace
Vintage	2023
Varietal	Pinot Blanc
Denomination	Pensée
Vineyard	
Location	Sigolsheim
Soil structure	Gravel
Climate	Semi-continental
Analyzes	
Total acidity (H2SO4)	3.43 g/l
Tartric acid	5.3 g/l
pH	3,45
Residual sugar	0.71 g/l
Alcoholic	12.00 % vol.
Grape harvesting	Manual, pneumatique presses with load in whole grapes
Winemaking	Traditional with native yeasts, matured in stainless steel tank Certified Ecocert wine
Tasting	
Visual	Pale yellow
Olfactory	Toasted bread, hazelnut
Gustatory	Well rounded, harmonious
Serving temperature	Between 6 and 8°C
Aging time	Up to 8 years
Indication of sweetness	1/5
Food and wine pairing	Starters – salads, buffets, fish and shellfish – and white meat
Recipe Ideas	• Spoon salmon and chive cream • Pumpkin Soufflé • Small crab blanks • Salmon terrine with vegetables, Espuma Espelette pepper • Sautéed apples and grapes, vanilla chantilly