

PRODUCT DESCRIPTION

Product: Prince d'Estivac
Appellation : Vin Mousseux de Qualité - Méthode Trad.
Vintage: -

Product Description:

Producer (as per label): Pierre SPARR
Country of Origin: France
Region: France
Alcohol content (% vol): 12,0%
Product Group: Sparkling White Wine
EAN-Code: 3 47490 002 423 2
Size (L): 0,75 L.

<u>Grapes:</u>		<u>Packaging:</u>	
Melon de Bourgogne	50%	Glass Bottle	<input checked="" type="checkbox"/>
Ugni Blanc	25%	Bag In Box	<input type="checkbox"/>
Chardonnay	25%	Bulk	<input type="checkbox"/>
		Other	<input type="checkbox"/>

Awards:



INTERNATIONAL WINE REPORT



Origin and History:

The origin of the Domaine Sparr goes back to 1680, as Jean Sparr was born. Under the influence of François Pierre Sparr in 1785 the vineyards were increased. Generations later, Charles Sparr developed the business, increasing the activities on the area of trade and regarding wine aging. His son Pierre took the succession at the age of 20. His distinct sense for business made him a pioneer of the “estate bottling” of wines in Alsace. His motto was: “invest, progress and maintain”. Distinctive and refined, Price d'Estivac is a sparkling wine made in the traditional method. The same exacting standards and processes that world-class Champagnes receive also are used for this Cuvée from Pierre SPARR.

Technical Data:

Agriculture Soil - (Composition/Surface):

Soil Profile: Clay and Limestone.

Vinification process:

The basic wine is elaborate according to same techniques as a dry white wine with an alcoholic fermentation at low temperature. The second fermentation is carried out in bottles in the respect of the traditional methods.

Wine Tasting:

Comments:

Pale gold green color. Subtle bouquet of white peach, apple, almonds and a hint of minerals. Rich and intense, with fine elegant bubbles; the taste is slightly toasty, crisp and creamy, with a clean, dry, smooth finish.

Wine and Food:

A wine to liven the palate both as an aperitif and with a dessert.

Max. period of conservation:

5 years

Optimal serving temperature:

6-8°C

Will be best in:

-