



VINS D'ALSACE

Pinot Blanc Tradition 2018

AOC Alsace, Alsace, France

The chameleon. An easy-drinking wine that adapts to all types of dishes.

THE VINTAGE

The exceptional 2018 vintage will be remembered as much for its unusual weather as the care deployed in choosing the best harvest dates.

For the first time in Sipp Mack's history, our harvest began in August with the Crémant grapes and finished 5 weeks later with the grapes for our late harvest wines! Patience was important as we micromanaged harvest dates to ensure the best grape quality. The challenge was successfully met, and the resulting wines are pure, refreshing, and beautifully balanced

TERROIR

Essentially calcareous clay

VARIETALS

PINOT BLANC AUXERROIS 70%, Pinot blanc 30%

13 % % VOL.

TECHNICAL DATA

Residual Sugar: 4.6 g/l

pH: 3.3

Tartaric acidity: 5 g/l

SERVING

Can be aged 3-5 years. Keep on side between 10-15°C. Ideal serving temperature is between 8-10°C.

TASTING

A touch of flinty reduction appears on the nose of this wine. The palate presents fresh green pear and bright lemon freshness on a harmonious, dry and easy package. Perfect with cold or warm buffets, quiches and goat cheese.

REVIEWS AND AWARDS



88/100

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Anne Krebiehl, Wine Enthusiast, 01/02/2020

