

# Sipp Mack

VINS D'ALSACE



## Crémant Blanc Vintage Brut

AOC Crémant d'Alsace, Alsace, France

A Crémant with character and finesse!

### TERROIR

Essentially calcareous-clay.

### VINIFICATION

Our Crémant is made using the traditional Champagne method from one vintage. Each year, the process begins in our press with a long and delicate press of whole grapes. The first fermentation is kept at a slow pace in temperature-controlled stainless steel tanks. A malo-lactic fermentation follows. The wines are fermented again in bottles and kept on their sides for 24 months before riddling.

### VARIETALS

Pinot blanc 50%, Chardonnay 25%, Pinot Noir 25%

12.5% ABV

Contains sulphites.

### TECHNICAL DATA

Residual Sugar: 8 g/l

pH: 3.2

Tartaric acidity: 6 g/l

### SERVING

Keep on the side between 10-15°C. Serve chilled between 5-7°C, in sparkling wine flutes.

### AGEING POTENTIAL

2 to 3 years

### TASTING

Ripe apples and citrus aromas perfume the nose. The elegant mouth and fine bubbles lead to a fresh final. Perfect for aperitifs and festive moments with family and friends!



Sipp Mack - Hunawihr  
1 rue des Vosges, 68150 Hunawihr  
Tel. +33 (0)3 89 73 61 88 - [contact@sippmack.com](mailto:contact@sippmack.com)  
[www.sippmack.com](http://www.sippmack.com)   

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

