

Sipp Mack

VINS D'ALSACE

Pinot Gris Grand Cru Rosacker 2019

AOC Alsace Grand Cru, Alsace, France

An ultimate Pinot Gris Grand Cru!



THE VINTAGE

In 2019, our harvesters, bins, and tractors found their way to the fields to begin picking Crémant grapes on the 5th of September. The AOC Alsace harvest began on the 12th of September.

August rains (45 mm in 3 days!) were a blessing and the grapes ripened perfectly while keeping a lovely rich acidity.

Using slow, easy fermentations kept the complexity and character of each terroir. The quality of the 2019 wines is top-notch.

LOCATION

The Rosacker Grand Cru vineyard slopes face East-South East (260-330m).

TERROIR

The terroir is heavy limestone and marl with light layers of sandstone.

VARIETAL

Pinot gris 100%

13.5% VOL.

Contains sulphites.

TECHNICAL DATA

Residual Sugar: 6 g/l

pH: 3.5

Tartaric acidity: 6.1 g/l

SERVING

Conserve wine horizontally at an ambient temperature of 10-15°C. Ideally served between 8-10°C.

AGEING POTENTIAL

10 to 15 years

TASTING

This Pinot Gris Grand Cru is intense with yellow fruit and toasted notes. The tannins are well balanced by the fleshy full body. The dry finish is clean with an elegant minerality.

FOOD PAIRINGS

This Pinot Gris will marry perfectly with white meats like chicken and veal, firm fish like cod, and well-aged cheeses.



FR-BIO-01
Agriculture France

Sipp Mack - Hunawihr

1 rue des Vosges, 68150 Hunawihr
Tel. +33 (0)3 89 73 61 88 - contact@sippmack.com
www.sippmack.com   

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

