

# Sipp Mack

VINS D'ALSACE

## Crémant Blanc Vintage Extra Brut

AOC Crémant d'Alsace, Alsace, France

A Crémant Extra Brut with character and finesse!

### TERROIR

Essentially calcareous-clay.

### WINEMAKING

Our Crémant is made using the traditional Champagne method. 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 % VOL.

### TECHNICAL DATA

Residual Sugar: 0.5 g/l  
pH: 3.1  
Tartaric acidity: 6 g/l

### SERVING

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

### TASTING

This wine's shy nose gives little away. The palate, however, is slender, bright and bone dry, presenting a creamy, subtle mousse and lots of balanced freshness. It's an understated but elegant bone-dry sparkler with a fresh finish. Ideal for an aperitif or any festive moment with friends and family.

### REVIEWS AND AWARDS



90/100


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Anne Krebiehl, Wine Enthusiast, 01/06/2020



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



1/2

172KGE

94/100

"Champagne kommer fra Champagne. Hvis du rammer en flaske bobler fra et andet område af Frankrig, hedder den formentlig Cremant, og hvis den har tilføjelsen 'd'Alsace', så kommer den fra Alsace-området. Alt andet er egentlig ens mellem de to typer af bobler, og det kan man faktisk godt fornemme på denne dejlige og knastørre Cremant, der er lavet på Chardonnay og Pinot Noir, der begge er blandt de mest brugte druer i Champagne – og så Pinot Blanc, der lægger druer til mange lækre Alsace-vine. Det hele går rigtig lækkert op i en højere enhed, hvor de tørre og behagelige noter minder om Champagne. Frugten er lidt rundere, men balancen er flot, og dermed er Sipp Mack et godt bevis på, at du får lidt ekstra for pengene, hvis du går en tand højere op i pris end på de billige Cremant'er."

**Flaskehalsen**

