



VINS D'ALSACE



Crémant Brut Vintage

AOC Crémant d'Alsace, Alsace, France

Traditional, balanced, buttery

TERROIR

Clay-limestone soil, 200 m altitude. Selection of Chardonnay, Pinot Gris, and Pinot Blanc plots from the Hunawihr and Ribeauvillé areas. Organic farming.

WINEMAKING

Hand-harvested, 5-hour pressing in a pneumatic press with whole clusters. Alcoholic and malolactic fermentation in stainless steel tanks. Secondary fermentation in the bottle using the traditional method, followed by at least 24 months of aging on lees. Winemaking adheres to organic standards.

VARIETALS

Chardonnay, Pinot blanc, Pinot gris, Pinot Noir

12.5 % VOL.

Contains sulphites.

TECHNICAL DATA

Residual Sugar: 6 g/l

pH: 3.2

Tartaric acidity: 5.7 g/l

SERVING

Store horizontally, away from light, at a consistent temperature between 10°C and 15°C. Serve chilled but not ice-cold, ideally between 8°C and 10°C.

AGEING POTENTIAL




2 to 3 years

TASTING

A warm note of brioche, blended with flavors of red apple and white pear. It has a beautiful tension with a pleasant balance and a long finish



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.

