

Sipp Mack

VINS D'ALSACE



Crémant Rosé Vintage Brut

Crémant d'Alsace Rosé Brut,

Fine rosé bubbles !

TERROIR

Essentially calcareous-clay.

WINEMAKING

Produced from 100% Pinot Noir grapes, this Crémant Rosé 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

VARIETAL

Pinot Noir 100%

12.5 % VOL.

TECHNICAL DATA

Residual Sugar: 8.5 g/l

pH: 3.4

Tartaric acidity: 5.5 g/l

SERVING

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

AGEING POTENTIAL

5 years

TASTING

Beautiful rosé color with small, elegant bubbles. This Crémant develops creamy strawberry and raspberry aromas. Ideal for apéritif or any festive moment with friends and family

REVIEWS AND AWARDS



90/100

"Crémant Rosé avec de la vinosité et de la vivacité. Ses saveurs se déploient sur des notes de fruits rouges et de fraise."

La Revue du Vin de France, 31/07/2024



89/100

"Dry and spicy, this has flavors of dried cherry, wild strawberry and black raspberry. It is a well-meshed sparkler, offering subtle, juicy acidity and a creamy finish."

Wine Enthusiast

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.

