



VINS D'ALSACE

Pinot Gris Grand Cru Rosacker 2018

AOC Alsace Grand Cru, Alsace, France

An ultimate Pinot Gris Grand Cru!



THE VINTAGE

The exceptional 2018 vintage will be remembered as much for its unusual weather as the care deployed in choosing the best harvest dates.

For the first time in Sipp Mack's history, our harvest began in August with the Crémant grapes and finished 5 weeks later with the grapes for our late harvest wines! Patience was important as we micromanaged harvest dates to ensure the best grape quality. The challenge was successfully met, and the resulting wines are pure, refreshing and beautifully balanced.

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.

TECHNICAL DATA

Residual Sugar: 18 g/l

pH: 3.4

Tartaric acidity: 5.5 g/l

SERVING

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

TASTING

Generous hints of ripe and dried pear are edged with gentlest vanilla spice. The tannins are well balanced by the fleshy full body. The dry finish is clean with a marine minerality that's a bit salty.

FOOD PAIRINGS

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

REVIEWS AND AWARDS

JAMES SUCKLING.COM

93/100

"The very attractive and lively nose of ripe melon leads you into this rich and frankly off-dry pinot gris that has wonderful freshness. The long and succulent but refreshing finish pulls you back for more."

James Suckling

