



VINS D'ALSACE

Pinot Blanc Tradition 2022

AOC Alsace, Alsace, France

Floral, supple, pleasant



THE VINTAGE

After a dry winter and an early spring, May was unpredictable, extending the flowering period. In June, a violent storm was followed by over two months of intense drought, putting the vines under severe stress, before timely rains arrived just before the harvest. The harvest started on August 29th under scorching heat and concluded on September 23rd. Finally, on October 27th, we were fortunate to harvest superb Gewurztraminer and Pinot Gris for late harvests under the autumn sun.

TERROIR

Clay-limestone soil, 200 m altitude, vines under 40 years old. Organic farming.

WINEMAKING

Hand-harvested, 3.5-hour pressing in a pneumatic press with whole clusters. Fermentation in stainless steel tanks, followed by aging on fine lees. Winemaking adheres to organic standards.

VARIETALS

Auxerrois 70%, Pinot blanc 30%

13.5 % VOL.

Contains sulphites.

TECHNICAL DATA

Residual Sugar: 2.3 g/l

pH: 3.3

Tartaric acidity: 5.3 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

3 to 5 years

TASTING

Open, fruity, and floral nose, lively attack, broad and straight palate, with the fruit reappearing on the finish

REVIEWS AND AWARDS



89/100



"This is clear and vibrant, with crystalline acidity driving notes of apple, quince blossom and oolong tea, with a slight crunch on the mineral-infused finish."

Wine Enthusiast, 28/11/2024



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



1/2

HOF-1SE

90/100

"Det er altid super kompetent, når Sipp Mack orkestrerer fine Alsace-vine. Om den ene eller den anden stilart er bedst, afhænger af din smag, men her får du en Pinot Blanc, der holder sig i lidt diskrete toner. De let parfumerede noter er holdt i kort snor, og du skal slynge, slupre og smaske dig frem til de fine nuancer. Det kan få nogle til at synes, at den er lidt tam, og jeg kunne da også godt savne lidt mere saft og kraft. Men thumbs up for at søge de fine nuancer fremfor at tage den lette løsning og give de blomstrede og uadvendte noter alt for meget magt."

Flaskehalsen

