

Sipp Mack

VINS D'ALSACE

Pinot Gris Sélection de Grains Nobles 2018, 50cl

AOC Alsace, Alsace, France

Excellent late harvest Pinot Gris!



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.

TERROIR

Essentially calcareous-clay

WINEMAKING

The vintage and harvest date are primordial in our wine making protocol. To guarantee impeccable quality, the harvest, once perfectly ripe, is pressed delicately for about 5 hours. To preserve the delicious flavors and aromas, we keep only the heart of each press. The fermentations continue until March. The wines are kept on their fine lees in stainless steel tanks and bottled in August.

VARIETAL

Pinot gris 100%

11 % VOL.

Contains sulphites.

TECHNICAL DATA

Residual Sugar: 168 g/l

pH: 3.7

Tartaric acidity: 6.8 g/l

SERVING

Store on the side between 10-15°C. Ideally served between 8-10°C.

AGEING POTENTIAL

Over 15 years

TASTING

Elegant nose with candied fruit and honey notes. The palate is rich and concentrated with a lively acidity and toasty finish. Very beautiful success. Drink on its own for pleasure, match with foie gras and candied figs and dates, or with a fruit dessert (not chocolate).



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



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