

Sipp Mack

VINS D'ALSACE

Pinot Gris Vendanges Tardives 2016

AOC Alsace, Alsace, France

A rich, excellent late harvest Pinot Gris!

THE VINTAGE

After several low yield harvests, the 2016 production was normal.

Initially, cool, wet temperatures slowed the spring vegetative growth greatly. Fortunately, the weather improved but residual moisture created perfect conditions for mildew. Extra vigilance was demanded to protect the crop. An August heatwave and subsequent warm weeks until harvest created water stress in some fields but the grapes eventually ripened perfectly.

Harvest began on September 20th and finished 7 weeks later.

In the cellar, a few fermentations finished more quickly than in the past. The wines are well balanced, fresh, and easy to drink!

TERROIR

calcareous clay soil

HARVEST DATES

Harvested on November 4th, 2016

VARIETALS

Pinot gris 100%

TECHNICAL DATA

Residual Sugar: 94.4 g/l

pH: 3.8

Tartaric acidity: 4.6 g/l

SERVING

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

AGEING POTENTIAL

Over 15 years

TASTING

Beautiful pure palate, pleasant texture. Drink on its own for the 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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