

Sipp Mack

VINS D'ALSACE

Pinot Blanc Fût de chêne 2022

AOC Alsace, Alsace, France

An original and very charming Pinot Blanc d'Alsace



THE VINTAGE

Strength and determination: two words that describe the 2022 Alsace growing season perfectly. Challenges included heavy frost during spring, hailstorms in June and severe drought in the summer. The talents of our vineyard team paid off and we harvested perfect grapes beginning August 26. In the cellar, the vintage is promising. The wines have lovely acidities, intense aromas and the beautiful typicity of their terroir.

TERROIR

Essentially calcareous-clay

AGEING

After the first fermentation in stainless steel tanks, a malolactic fermentation in 1-2 years-old oak barrels pursues until the wine is bottled in September. The lees are stirred lightly during the process.

VARIETAL

Pinot blanc 100%

13 % VOL.

Contains sulphites.

TECHNICAL DATA

Residual Sugar: 0.8 g/l

pH: 3.2

Tartaric acidity: 5.1 g/l

SERVING

Can drink now or age 7 to 8 years. Should always be stored on their sides, at an ambient temperature of 10-15°. The ideal serving temperature is 8-10°.

TASTING

A gourmet nose with vanilla and white fruit notes. The oak is well-integrated. The palate is velvety, slightly toasted, with a lovely acidity. Excellent with sauced fish, poultry, and cheeses.



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



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