

# Sipp Mack

Vins d'Alsace

## Sipp Mack Crémant d'Alsace Rosé Brut FR-BIO-01

Crémant d'Alsace Rosé Brut, Sparkling Wine



Fine rosé bubbles !

### TERROIR

Essentially calcareous-clay.

### IN THE VINEYARD

After a 3 year period of conversion beginning 2010, our vineyards are certified Organic in 2013 by Ecocert France. We are guided by our choice to develop the natural balance in our soils. All chemical herbicides and pesticides are replaced by precise, well timed organic treatments. Each vine's extraordinary potential is developed by plowing and hoeing the soils. The grapes are hand harvested between mid September and October.

### WINEMAKING

Produced from 100% Pinot Noir grapes, this Crémant Rosé is made using the traditional Champagne method. The process begins in our press with a long and delicate press of whole grapes. The first fermentation is kept at a slow pace in temperature controlled stainless steel tanks. A malo-lactic fermentation follows. The wines are fermented again in bottles and kept on their sides for 24 months

### VARIETALS

Pinot noir : 100%

### SPECIFICATIONS

Alcohol level : 12.5 % vol.

Farming Label: Biologique

Residual Sugar : 10 g/l

pH: 3.28

Acidity : 6.9 g/l

### SERVING TIPS

Can be aged 3-5 years. Keep on side between 10-15°C. Serve very chilled, between 5-7°C, in sparkling wine flutes.

### TASTING NOTES

A Crémant made exclusively from Pinot Noir grapes using the traditional method. Beautiful rosé color with small, elegant bubbles. After 24 months on the lees, this Crémant develops creamy strawberry and raspberry aromas.

### FOOD PAIRING

Ideal for apéritifs or any festive moment with friends and family.

