VINS D'ALSACE



Pinot Gris Grand Cru Osterberg 2014

AOC Alsace Grand Cru, Alsace, France

A full and generous Pinot Gris!

THE VINTAGE

In 2014, a mild and dry winter was followed by a warm spring and summer. August was cool and while the grapes matured correctly, acidities remained high.
The Crémant harvest began on September 3rd.. The AOC Alsace and Grand Crus followed quickly on September 15th. Attacks of Alsace's latest vineyard pest, the Suzukii fruit fly, created organizational havoc. The Suzukii likes pink and red skinned fruits and our Gewurztraminer, Pinot Gris, Muscat and Pinot Noir were choice meals! Though drastic grape sorting created a 30% loss in some vineyard parcels, the resulting quality presents great varietal aromas.

LOCATION

The Osterberg Grand Cru slopes face East -South East at an altitude of 250m to 350m.

TERROIR

This terroir is stony clay, calcareous marl soil which enjoys perfect sun expositions.

VARIETAL

Pinot gris 100%

13 % % VOL.

TECHNICAL DATA

Residual Sugar: 26.2 g/l
pH: 3.36
Tartaric acidity: 7.3 g/l

SERVING

Can be aged 10-15 years. Store on side between 10-15°C. Ideally served between 8-10°C.

TASTING

A very ripe and rich pinot gris with dried pinneapple and peach caracter. Excellent with foie gras, cheese or rich desserts.

REVIEWS AND AWARDS

WINE ENTHUSIAST MAGAZINE — 89/100

"Notes of peel and flesh of Bosc pear pervade nose and palate, there is a core of earthy ripeness but the palate gives the impression of ginger-spiced freshness, tempered by earth. Rounded and beautiful."
Anne Krebiehl, Wine Enthusiast, 01/04/2016

JAMESSUCKLING.COM — 92/100

"A very ripe and rich pinot gris with dried pinneapple and peach caracter. Full body and lots of intense fruit. Hints of pie crust. Medium to full body, lovely fruit and freshness."
James Suckling, James Suckling, 01/09/2017

Sipp Mack - Hunawihr
1 rue des Vosges, 68150 Hunawihr
Tel. +33 (0)3 89 73 61 88 - contact@sippmack.com
www.sippmack.com

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