

Sipp Mack

Vins d'Alsace

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

Crémant d'Alsace Rosé Brut, Sparkling Brut



Fine rosé bubbles !

TERROIR

Essentially calcareous-clay.

VINIFICATION

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 content: 12.5 % vol.

TECHNICAL DATA

Residual Sugar (g/l): 10 g/l

pH: 3.28

Acidity (g/l): 6.9 g/l

SERVING

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

Beautiful rosé color with small, elegant bubbles. This Crémant develops creamy strawberry and raspberry aromas. Ideal for apéritif or any festive moment with friends and family

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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION.



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