

Sipp Mack

Vins d'Alsace

ALSACE

Sipp Mack Alsace Pinot Blanc Elevé en Barriques 2018 FR-BIO-01

AOC Alsace (Alsace), White 2018

Sipp Mack

An original and very charming Pinot Blanc d'Alsace

PINOT BLANC
FÛT DE CHÊNE



THE VINTAGE

The exceptional 2018 vintage will be remembered as much for its unusual weather as the care deployed in choosing the best harvest dates.

For the first time in Sipp Mack's history, our harvest began in August with the Crémant grapes and finished 5 weeks later with the grapes for our late harvest wines! Patience was important as we micromanaged harvest dates to insure the best grape quality. The challenge was successfully met and the resulting wines are pure, refreshing and beautifully balanced.

TERROIR

Essentially calcareous-clay

MATURING

After a first fermentation in stainless steel tanks a malolactic fermentation in 1-3 year old oak barrels pursues until the wine is bottled in September. Light batonnage.

VARIETALS

Pinot blanc 100%

SPECIFICATIONS

Alcohol content: 12.5 % vol.

TECHNICAL DATA

Residual Sugar (g/l): 1.1 g/l

pH: 3.2

Acidity (g/l): 6 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 NOTES

Elegant, fine nose with white flower notes and smooth oak. The mouth is pure with a hint of toast and a crisp acidity. Excellent with a fish dish served in a buttery sauce, poultry, fresh cheeses.

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



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