

Sipp Mack

Vins d'Alsace

ALSACE

Sipp Mack Alsace Pinot Blanc Tradition 2018 FR-BIO-01

AOC Alsace (Alsace), Tradition, White 2018

Theameleon. An easy drinking wine that adapts to all types of dishes.

PINOT BLANC
TRADITION



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

VARIETALS

PINOT BLANC AUXERROIS 70%, Pinot blanc 30%

SPECIFICATIONS

Alcohol content: 13 % vol.

TECHNICAL DATA

Residual Sugar (g/l): 4.6 g/l

pH: 3.3

Acidity (g/l): 5 g/l

SERVING

Can be aged 3-5 years. Keep on side between 10-15°C. Ideal serving temperature is between 8-10°C.

TASTING NOTES

Open, fresh nose of white flowers. Smooth, floral mouth. Gourmand with clean, fresh acidity. Perfect with cold or warm buffets and quiches.

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



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