

Domaine Sipp Mack

Riesling Grand Cru Osterberg



VINTAGE	2010
REGION	Alsace
APPELLATION	Alsace Grand Cru
VARIETAL	100% Riesling
TERROIR	Heavy, stony, calcareous marly-clay soil over limestone bedrock with marl & sandstone on slopes
INFO	15 Ha (36.15 Acres) total vineyard Hand harvested late September Fermented in stainless steel tanks & aged 6 months on fine lees in large old oak vats for micro aeration Unfined/Filtered Organic Conversion 1st Year - Certified Ecocert

About the Estate:

In 1698, Frederic Mack, a barrel cooper, planted his first grapevines. Eight generations later, Marie-Louise married Francois Sipp, a winemaker from Ribeauvillé and created Domaine SIPP-MACK! Today, their son Jacques and his wife Laura (native American), manage the estate with great success, together now with their daughter Carolyn, 10th generation!

Located in Hunawihr, a magnificent and peaceful village, 18km north of Colmar, Domaine SIPP MACK's 15 hectares of vineyards cover a unique mosaic of soils (lime, calcareous-clay, chalk and sandstone), surrounding the winery in Hunawihr and the neighboring commune of Ribeauvillé and Bergheim.

I met Jacques & Laura SIPP nearly 20 years ago and immediately appreciated this humble but brilliant family. Then, tasting their Domaine SIPP MACK wines along the years, I felt in love with their clean, expressive and very constant Alsace wines of the best possible value, made with care but above all, with love and passion!

Domaine SIPP-MACK is in conversion BIO, certified Ecocert France, since 2010. The goal is to foster soil enrichment with cover crops, composts, mulching and minimum tillage. Cover crops are adapted to local rainfall.

Tasting Notes:

Floral, mineral aromas lead to a rich yet fresh mouth or citrus and mineral notes. Extremely well balanced. The rich acidity perfectly matches the rich palate.

Press Review:

Soon to come.