

## Domaine Sipp Mack

### Pinot Gris Tradition



<b>VINTAGE</b>	<b>2012</b>
<b>REGION</b>	<b>Alsace</b>
<b>APPELLATION</b>	<b>Alsace</b>
<b>VARIETAL</b>	100% Pinot Gris
<b>TERROIR</b>	Calcareous-clay
<b>INFO</b>	15 Ha (36.15 Acres) total vineyard Hand harvested Fermented in stainless steel tanks & partly aged in oak casks Unfined/Filtered 13.3 grs Residual Sugar / L <b>Organic Conversion 3rd Year - Certified Ecocert</b>

#### 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 Hunawih, 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 Hunawih and the neighboring commune of Ribeauvillé and Bergheim.

I met the 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.

Domaine SIPP-MACK wines do have (and deserve), the best and most constant Wines SPECTATOR ratings from all our selection.

#### Tasting Notes:

Soon to come.

#### Press Review:

Soon to come.

*2011 Vintage:* « A hint of apple blossom wafts through this lightly floral and fresh white, while citrusy acidity focuses the flavors of apricot, ripe apple, spun honey and mandarin orange. Juicy finish, with lingering ground spice notes. Drink now through 2018. » - 89 Points, AN, Wine Spectator, Web Only 2013