

Domaine Sipp Mack

Riesling Vieilles Vignes



VINTAGE	2012
REGION	Alsace
APPELLATION	Alsace
VARIETAL	100% Riesling
TERROIR	Calcareous-clay
INFO	15 Ha (36.15 Acres) total vineyard 30 year old vines Hand harvested Fermented in stainless steel tanks and aged 6 months on fine lees in large old oak vats for micro aeration Unfined / Filtered 4.4 grs Residual sugar / L Organic Conversion 3rd 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:

Great nose with mineral notes, a hint of petrol accenting flavors of ripe yellow apple, orange zest, anise & honey. A finely structured palate, pure, with great balance and a persistent fruity, fresh finish.

Food Pairing:

Domaine Sipp Mack suggests fish, shellfish, poultry, and dry goat cheeses.

Press Review:

90 Pts: « There's a tangy, saline overtone to this light-to medium-bodied white, with melon, star fruit and lemon zest flavors accented by hints of oyster shell and salted almond. Well-knit and fresh, with a lasting, minerally finish. » - AN, Wine Spectator, Issue: Oct 15, 2015