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Domaine Sipp Mack

Pinot Gris Tradition



VINTAGE 2013

REGION Alsace

APPELLATION Alsace

VARIETAL 100% Pinot Gris

TERROIR Calcareous-clay

INFO 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

Certified ORGANIC

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, 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 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.

Tasting Notes:

Generous, full Pinot Gris with warm toast and vanillas notes. Discretely sweet with good balance.

Food Pairing:

Domaine Sipp Mack suggests serving with an apertif, but also pairs well with mushroom dishes, terrines, veal and chicken too.

Press Review:

90 Pts: « The nose gives little away but the palate shows plump, rounded, ripe pear, edged with pleasantly phenolic bitterness. The balance is beautifully held. At the basis, something clean and poised leads beautifully to the dry finish. » - AK, Wine Enthusiast, Dec 31, 2015