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Domaine Sipp Mack

Pinot Blanc



VINTAGE	2014
REGION	Alsace
APPELLATION	Alsace
VARIETAL	70% Pinot Blanc Auxerrois
TERROIR	Essentially calcareous-clay
INFO	15 Ha (36.15 Acres) total vineyard Hand harvested early October Fermented in stainless steel tanks Unfined/Filtered
	3.6 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, 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 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, Ecocert France certified, since 2010. The goal is to foster soil enrichment with cover crops, composts, mulching and minimum tillage. Cover crops are adapted to local rainfall. They do fill the soil or use the rolofaca which bends the grasses and creates a mulch.

Tasting Notes:

Open, fresh nose of acacia flowers. Smooth, floral mouth. Gourmand with clean, fresh acidity.

Food Pairing:

Domaine Sipp Mack suggests that Pinot Blanc compliments most dishes, especially cold or warm buffets and quiches.

Press Review:

2012 Vintage: 89 Points, Wine Spectator, Web Only 2015