

Sipp Mack

VINS D'ALSACE

Crémant d'Alsace Rosé Brut

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Fine rosé bubbles !



TERROIR

Essentially calcareous-clay.

VINIFICATION

Produced from 100% Pinot Noir grapes, this Crémant Rosé is made using the traditional Champagne method. The process begins in our press with a long and delicate press of whole grapes. The first fermentation is kept at a slow pace in temperature controlled stainless steel tanks. A malo-lactic fermentation follows. The wines are fermented again in bottles and kept on their sides for 24 months

VARIETALS

Pinot Noir 100%

SPECIFICATIONS

Alcohol content: 12.5 ABV

TECHNICAL DATA

Residual Sugar: 8.5 g/l

pH: 3.4

Acidity (g/l): 5.5 g/l

SERVING

Keep on the side between 10-15°C. Serve chilled between 5-7°C in sparkling wine flutes.

AGEING POTENTIAL

5 years

TASTING NOTES

Beautiful rosé color with small, elegant bubbles. This Crémant develops creamy strawberry and raspberry aromas. Ideal for apéritif or any festive moment with friends and family



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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