

Sipp Mack

VINS D'ALSACE

Crémant d'Alsace Blanc Brut

AOC Crémant d'Alsace, Alsace, France

A Crémant with character and finesse!



TERROIR

Essentially calcareous-clay.

VINIFICATION

Our Crémant 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 before riddling.

VARIETALS

Pinot blanc 50%, Chardonnay 25%, Pinot Noir 25%

TECHNICAL DATA

Residual Sugar: 8 g/l

pH: 3.2

Acidity (g/l): 6 g/l

SPECIFICATIONS

Alcohol content: 12.5% ABV

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

The appetizing fragrance of ripe apples with pink-tinged flesh perfumes the nose. The elegant mouth has a fresh, crisp final. Fine bubbles. Ideal for an aperitif or any festive moment with friends and family.

REVIEWS AND AWARDS



91/100

"Ripe red-apple notes on the nose have a lovely hint of grapefruit about them. The palate presents these same flavors and enhances them with the fizzing bursting freshness of its fine bubbles. This is lively, tart, fruit-driven and utterly refreshing with a mouth-watering, dry finish."

Anne Krebiehl, Wine Enthusiast, 01/12/2018



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



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