



- Country: France
- Region: Alsace
- Vintage: 2017
- Colour: White
- Grape Variety: Pinot Blanc, Pinot Blanc Auxerrois
- ABV: 12.5%
- Bottle Size: 75cl
- Closure: Natural cork
- Style: Fruity and fresh
- Organic: Yes (certified)
- Drink With: Quiche Lorraine

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01925 819695

wine@gerrardseel.co.uk

gerrardseel.co.uk

Gerrard Seel Limited 31 Melford Court Hardwick Grange, Woolston Warrington

WA1 4RZ

SIPP MACK PINOT BLANC

https://gerrardseel.co.uk/products/sipp-mack-pinot-blanc

Sipp Mack Pinot Blanc is open and fresh on the nose, with aromas of acacia flowers. Rich, floral flavours mix with peach and pear fruit and very food friendly thanks to its lovely balance. It is a thirst-quenching Pinot Blanc with notes of white flowers. The palate presents citrus flavours with a dazzling freshness. A real workhorse and delicious with many varied foods.

Although not as aromatic as some other Alsatian grape varieties, Pinot Blanc is loved by many as it is something of a chameleon grape, providing an easy drinking wine that adapts well to many types of dishes.

ABOUT THE GROWER

The beautiful village of Hunawihr, situated between the villages of Ribeauville and Riquewihr is where the Sipp Mack winery can be found. Today is the turn of the 10th generation to work there and Jacques and Laura Sipp are now very ably assisted by their daughter Carolyn.

This family's philosophy is to produce the ultimate in Alsace wines that truly express their origin and varietal character. This is done by Organic farming together with Biodynamic principles.

Their 25 hectares of vineyards are split between three villages – Hunawihr, Ribeauville and Bergheim where the calcareous clay soils are perfectly suited to the aromatic grape varieties for which Alsace is so famous. The jewel in the crown is their holding in the Grand Crus of Rosacker and Osterberg which each impart their own unique style to the wine.

Hand harvesting is employed for every wine and after a delicate pressing to obtain the juice, each grape variety is vinified in stainless steel vats before ageing on the lees for some months.

These are exemplary wines of the very highest quality and worthy of consideration for and inclusion in every cellar.