



- **Country:** France
- **Region:** Alsace
- **Vintage:** 2018
- **Colour:** White
- **Grape Variety:** Pinot Gris/Pinot Grigio
- **ABV:** 13.5%
- **Bottle Size:** 75cl
- **Closure:** Natural cork
- **Style:** Rich and spicy
- **Organic:** Yes (certified)
- **Drink With:** Veal and ham pie

GERRARD SEEL: WINE MERCHANTS TO THE TRADE SINCE 1984

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SIPP MACK PINOT GRIS TRADITION

<https://gerrardseel.co.uk/products/sipp-mack-pinot-gris-tradition>

Sipp Mack Pinot Gris Tradition is pale yellow with golden highlights. Nuances of toast and smoke on the nose, backed by honeyed white fruits and a touch of something more earthy. Rich on the palate with delicious fruit, a hint of white pepper spice and a perfect balancing acidity plus the faintest suggestion of sweetness on the finish.

If you've only ever tasted the light, fresh and crisp examples of Pinot Grigio from the north east of Italy, then this Sipp Mack Pinot Gris Tradition from Alsace might just blow your mind! Rich, ripe and spicy, it might share a familial resemblance but it is a mile apart stylistically speaking.

FROM JANCIS ROBINSON'S PURPLE PAGES:

Clay-limestone. RS 13.7 g/l, TA 6.1 g/l. Soft, ripe stone fruit without strong definition but very enjoyable all the same. Honey, bitter grapefruit and lime. 16.5 Points

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.