



- Country: France
- Region: Alsace
- Vintage: 2019
- Colour: Red
- Grape Variety: Pinot Noir
- ABV: 13%
- Bottle Size: 75cl
- Closure: Natural cork
- Style: Fresh and full fruited
- **Drink With:** Poultry, rabbit, pork, just good friends!

## GERRARD SEEL: WINE MERCHANTS TO THE TRADE SINCE 1984

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## SIPP MACK PINOT NOIR VIEILLE VIGNES

https://gerrardseel.co.uk/products/sipp-mack-pinot-noir-vieille-vignes

This fantastic organic Pinot Noir is a real favourite of ours. It has a delightful, bright ruby colour in the glass, the nose is plentiful in cherry fruit and on the palate it is soft, well fruited and velvety with a long and aromatic finish. A true masterpiece from Jacques Sipp that will delight all lovers of high quality Pinot Noir.

After harvesting the grapes at perfect ripeness, they were immediately destemmed and then underwent a cold soak for about three days to extract lots of aroma and colour. Fermentation took about 10 days and then the wine was allowed to age gently for 12 months in both oak barrels (of 2 years old) for 20% of the wine whilst the rest matured in stainless steel tanks. A final blend was made and after bottling in late September of 2017, it was allowed to rest before being taken to market.

This is a delicious Pinot Noir for those of us that admire elegance in a wine. That's not to say that it lacks power, but rather finesse and elegance are the watchwords. To enjoy it at its best, try to serve it cool (about 12 to 15 degrees) but not heavily chilled.

## **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.