



Pinot Gris Sélection de Grains Nobles "Coeur de Tries" 2008

Beautiful expression of Noble Rot with the originality of the oak ageing....



Domaine Louis Sipp

5, Grand Rue 68150 RIBEAUVILLÉ
www.sipp.com

Appellation:

Alsace, carrying the label "Selection de Grains Nobles"

Locality:

This selection has been made in the Trottacker at the east of the Grand Cru Osterberg

Type of soil:

The Louis SIPP vines are located in the geological fracture zone of Ribeauvillé. Therefore, they constitute a highly geologically fragmented territory. They are above all areas with hard chalk, clay and marl from the Liassic and Triassic periods, sandstone clay, and calcareous, chalky conglomerates from the Oligocene period. The area is also characterised by silt-laden deposits, originally loessial, and by glacial and sandy alluvium in the valley and on the plain.

The Pinot Gris which produce this vintage are found in deep and heavy soils, rich in marl, with patches of chalk and sandstone. The vines are exclusively situated on the hillsides around the Grand Cru Osterberg, and are thus well exposed to the sun.

The clay of the soil insures a regular supply of water to the vine stock, allowing a steady maturing process up to very high levels of maturity. The chalk in the soils helps to maintain the acidity of the grapes. This is important in order to get well-balanced wine. This combination of high maturity combined with noble acidity is the signature of a great terroir for liquorous wines.

Wine character:

Nice gold color. This wine has been aged in oak barrels with specific heating aimed to maximise the expression of Botrytis. Hence an intense and pure nose on vanilla, honey, dry apricot, quince and lavender. On the palate, ample, rich but not heavy at all thanks to the presence of a nice acid support.

Tips for consuming:

To be appreciated with dishes calling for liquorous wines. In our opinion, it merits savouring without accompaniment, just for its own sake.

Can be appreciated immediately, but can still age.

The 2008 vintage:

The 2008 vintage followed a long and cold winter that lasted until April and led to a late bud burst late April, ten days later than in a normal year. This delay has been partly recovered thanks to a month of May particularly hot, especially during the nights. The humid and fresh flowering conditions spread the blooming over a long period. This was not without consequences on the dates of the grape picking. During summertime hot and humid periods led to locally heavy thunderstorms. August brought fresh temperatures that allowed a good preservation of the acidity in the grapes. This was especially the case for the noble acidity, the tartaric acid. Finally, the slow maturing process combined with relatively fresh temperature conditions induced the formation of fine varietal flavors combined with well balanced acidities. The grape picking period took place under fresh and windy conditions which preserved the good sanitary condition of the grapes but also their acidity. Each plot of land has been picked at its optimal maturity with the consequence of a very long harvesting period. The wines from this vintage are typical, elegant, fresh, and fruity.

What does " Sélection de Grains Nobles" mean ?

In order to be awarded the label "Sélection de Grains Nobles", which was defined by the ministerial ruling of 01.03.1984, an Alsace wine must fulfil the following conditions:

- It has to come from a single vine species, and must be sold with mention of the species on the label
- It has to be sold with a mention of the vintage
- It has to be produced from vines that have been declared to the INAO
- No addition of sugar is allowed
- It has to pass successfully a blind tasting and a chemical analysis

Vinification:

Manual harvest of berries attacked by noble rot only. Smooth and long pressing of the grapes. Traditional vinification process with temperature control. Long ageing in new oak barrel with specific heating to enhance the expression of Botrytis.

Press:

96/100 - The Wine Advocate - Robert PARKER - July 2017

17/20 - "Coup de Coeur" in Guide RVF 2017 des Meilleurs Vins de France

18/20 - Guide Bettane et Desseauve 2017

Technical data:

Residual sugar : 214 g/l

Harvest date : 14 octobre 2008