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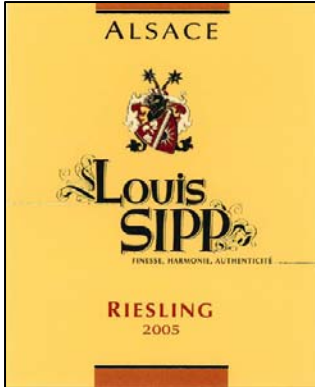
# LOUIS SIPP

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## Alsace Riesling

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### ▪ WINE ESTATE

The first vineyards were purchased during World War I by Louis's wife while he was away at the Russian Front. Their 60 hectares are concentrated around Ribeauvillé, in the centre of Alsace on the best hillsides. In 1934, a new wine processing plant was built. It was among the most modern plants of its day. This collection of vineyards makes up the largest winegrowing domain in Ribeauvillé. The Sippes believe in 'hands-off' winemaking, using local wild yeasts, for example.

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### ▪ SOIL

The plots of Riesling are located on sandy/pebbly alluvial deposit in plains (Colmarer Weg) and on calcareous hillsides

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### ▪ GRAPE VARIETY

100% Riesling

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### ▪ FOOD PAIRING

**Classical combinations:** Riesling is a noble thoroughbred, a wine capable of some of the greatest gastronomic combinations, with the most refined and delicate dishes : shellfish, seafood , fish, white meats and poultry cooked with a lot of spice, with sauce based on cream or white wine.

**Unusual combinations:** Riesling is also a wine which will complement exotic dishes, such as meals with nuances of lemon, grapefruit or other citrus fruits, or also raw fish (sushi). Its fine acidity and mineral flavours also bring out the tastes in goats cheeses.

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### ▪ AWARDS

**2002 - Wine Spectator:** Score: 90pts

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### ▪ TASTING NOTES

“An extroverted white, whose peach and quince notes are accented by beeswax. Full, round and dry, it's balanced and showing well now, but can develop over the next several years. Drink now through 2010.”

*-Wine Spectator*

Oaky		Fruity
Light body		Full body
Modern		Classical
Finesse		Intensity