

Louis SIPP

Gewurztraminer

Appellation

Alsace

Locality

Various locations around Ribeauvillé: Gruenspiel, Hagenau, Lenzelweg, Weinbaum...

Type of soil

The Louis SIPP parcels of land are situated in the geological fracture zone of Ribeauvillé. They constitute a territory which is geologically highly fragmented. They are above 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 glaciais and sandy alluvium in the valley and on the plain. The GEWURZTRAMINER vines are also found in soils which are deep, with heavy clay and well exposed, such as Hagenau, giving wines which are rich and full-bodied, as well as in soils which are chalky and lightly stony, which produce finesse and elegance in the wine.

Wine character

The wine shows a beautiful yellow colour with golden tints. On the nose, it is full-bodied, spicy and slightly musky. A complex bouquet, full of character. The palate is ample, powerful with some sweetness, but always with a spot of freshness that comes from the presence of chalk in the soils.

Tips for consuming

From a classical point of view: Foie gras, strong cheeses like Munster, Roquefort and Stilton, cakes and sweet dishes do go very well with this Gewurztraminer. But it can also be appreciated with exotic and spicy cuisines. In addition, it's also a good choice of wine for aperitifs and parties.

May be consumed immediately, but also benefits from being allowed to age, which brings out the complexity in the bouquet.

