

the wine trust

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Domaine Agape Overview

Owner: Vincent Sipp

Country: France

Region: Alsace

Founded: 2007

Annual Production: 5,500cs

Description: Domaine Agape was founded a decade ago by fourth-generation Alsatian winemaker Vincent Sipp. The domaine comprises approximately 10 hectares spread across some of Alsace's top vineyard sites, including over three hectares of grand crus. Sipp's winemaking philosophy emphasizes sustainable, organic methods in the vineyard and true expression of terroir in the bottle. All of Domaine Agape's wines are made from estate-grown grapes.

Wine Notes –Domaine Agape Cremant D'Alsace Brut NV

Domaine Agape's Cremant D'Alsace is a classic methode champenoise sparkling wine made from Chardonnay, Pinot Blanc and Pinot Noir. The grapes are 100% estate-grown according to Agape's low-intervention philosophy driven by nature's cycles and are hand-harvested to preserve maximum freshness. The primary fermentation and maturation are slow with extensive elevage on the fine lees. The secondary fermentation is in-bottle using only selected lots. The wine is then racked for 12 months prior to being disgorged. The white grapes provide freshness and fruit, while the pinot noir lends balance and subtlety.



- 92 points (December 2019)

Technical Specifications

Varietal Composition:	35% Chardonnay, 25% Pinot Blanc, 40% Pinot Noir
Vineyard Region:	Alsace
Vine Age / Yields:	25 years / 65 hl/ha
Production Volume:	200 cases / year
Vineyard Characteristics:	Clay / limestone marl
Wine-Making / Vinification:	Hand-harvested, long maceration Long slow primary fermentation and maturation on fine lees Secondary fermentation in bottle using only selected lots Racked 12 months prior to disgorgement
Alcohol / Volume:	13%
Residual Sugar:	5.0 g/l