the wine trust
HERITAGE · TRADITION · CRAFT

Background

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 – 2018 Domaine Agape Pinot Gris Expression Alsace (Bio-Dynamic)

Agape's Pinot Gris Expression is made from grapes grown in clay-limestone soils in Riquewihr and Ribeauville in the heart of Alsace. A favorite among the top restaurants of Alsace, this pure, refined and acid-driven rendition of Pinot Gris offers superb delineation of flavors is delicately balanced between crispness and fullness. It is a revelation for consumers used to heavy, oily and broad Alsatian Pinot Gris. _Wine Advocate_ has hailed it as "full-bodied, crisp and vital on the palette, with a good purity but also lots of body." Winemaker Vincent Sipp manages his 25 acres of vineyards (about a third of which are grand crus) using sustainable traditional methods, including composting, no use of chemical insecticides, alternate vine-row ploughing and hand-harvesting of grapes.

Technical Specifications

Varietal Composition:	100% Pinot Gris
Vineyard Region:	Alsace (Riquewihr and Ribeauville), including grand crus
Vine Age / Yields:	15 year old vines / 65 hl / ha yields
Production Volume:	700 cases / year
Vineyard Characteristics:	Calcerous clay (limestone)
Wine-Making / Vinification:	100% hand-harvested grapes, fully bio-organic, 100% whole-cluster, two-month temp-controlled fermentation on fine lees in INOX stainless steel and oak vat (800L), native yeast
	Eight months further aging in 800L oak vats prior to bottling, unfined
Alcohol / Volume:	13.5%
Acidity:	4.5 g/l
Residual Sugar:	3.5 g/l