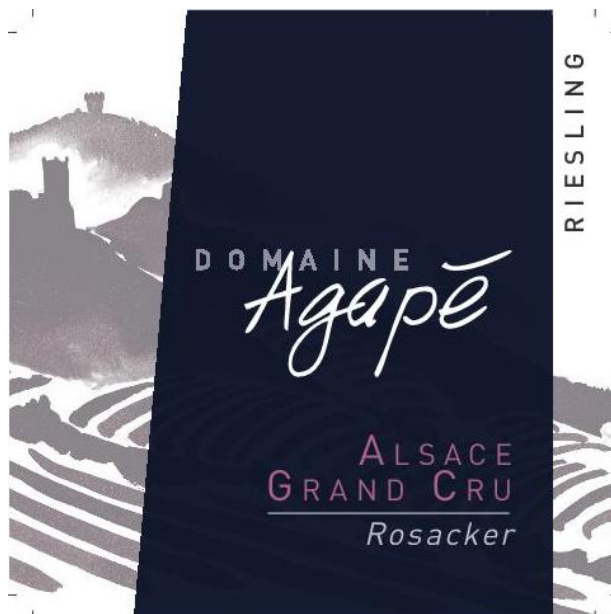


the wine trust

HERITAGE • TRADITION • CRAFT

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 cru. 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 2014 Riesling Rosacker Grand Cru

Domaine Agape's Riesling Rosacker Grand Cru hails from the 55-acre triangular shaped vineyard of the same name, located at the northern end of the village of Hunawihir. The south-east facing vines are protected from weather extremes by the Vosges mountains immediately to the west and northwest, enabling a long, slow ripening period with little risk of rot or mold. The deep soils are primarily limestone marl and sandstone and the vineyard slopes gently, providing a perfect combination of strong water and mineral reserves with excellent drainage. The resulting wines have long been appreciated for the purity of their fruit, their aromatic complexity and ripe, mineraly-flecked acidity – indeed, the wines were noted as far back as the 15th century.



92 Points - The 2014 Riesling Rosacker offers a deep, intense and concentrated nose with crushed stone aromas and lemon zest favors. Full-bodied, piquant and salty-pure on the palate, this is an elegant and finessed...long-distance runner.

Technical Specifications

Varietal Composition:

100% Riesling

Vineyard Region:

Alsace / Hunawihir

Vine Age / Yields:

40 years

Production Volume:

250 cases / year

Vineyard Characteristics:

Limestone marl and sandstone

Wine-Making / Vinification:

Hand-harvested, whole-cluster pressed grapes

2 month temperature-controlled fermentation using native yeast in wooden vats, followed by a minimum of 18 months of bottle aging

Alcohol / Volume:

13.5%

Residual Sugar:

2.3 g/l