



Domaines Schlumberger

# Pinot Gris Grand Cru Spiegel 2005

## ANALYTICAL INFORMATION

- \* Alcohol : 13.07°
- \* Acidity (sulphuric acid) : 3.59 grs/l
- \* Residual sugar : 35.6 grs/l

## HISTORY

SPIEGEL has been well-known for over 50 years, a time during which the owners of this plot have done their utmost to preserve its originality.

LOCATION : 5 ha of this 18.26 ha plot belong to our domaine.

SPIEGEL lies on sandy-clay and faces east. It stretches out halfway up the slope between Guebwiller and Bergholtz at an altitude of 260 to 315 metres.

## HOW IT IS MADE & RAISED

Hand-picked, put into crates. Whole bunches pressed. Static settling of the must. Fermented in temperature controlled tuns. Raised on the lees for 8 months.

## TASTING NOTES

The robe is a light golden yellow with green reflections of a good intensity. The disk is bright, limpid, transparent. The wine has a fine youthful quality. The nose is marked, pleasant, distinguished and intense, and gives out a dominant of candied scents, white flesh fruits, quince, apple, delicately smoky. Airing enhances the fruity character and reveals a very complex underlying minerality. The nose is splendid and pure. Time will allow it to open out. The onset in the mouth is ample and marrowy, the alcoholic base is vigorous. One evolves on a medium with a marked and refreshing vivacity supported by a slightly sparkling note. The range of flavours is in line with that of the nose, candied dominant of white flesh fruits, quince, apple, pear, autumn fruits, slightly smoky. The finish has a beautiful length, 7 caudalies, and a incisive vivacity. The structure of this wine is remarkably tasty and fleshy. Time will allow to refine it.

## MATCHING IT WILL FOOD

To be tasted again in 8-10 years but already very pleasant on a pan-fried foie gras with mirabelle plums. Serving temperature: 12°C.



Technical sheet elaborated by Mr Pascal LEONETTI

“Best Sommelier of France 2006”  
“Best Young Sommelier of France 2003”