



Domaines Schlumberger

Sylvaner Les Princes Abbés 2005

ANALYTICAL INFORMATION

- * Alcohol : 12.63°
- * Acidity (*sulphuric acid*) : 4.42 grs/l
- * Residual sugar : 2.8 grs/l

HISTORY

The Sylvaner grape variety first appeared in Lower Alsace towards the end of the 18th century, and came from Austria. It is the most widespread grape variety in Alsace, particularly in the Lower Rhine.

LOCATION

Sylvaner mostly comes from the BUX plot but also from the Grand Cru KESSLER plot.

HOW IT IS MADE & RAISED

Pressed pneumatically, static settling of the less. Fermented in temperature controlled stainless steel vats. Bottled during the year of production.

TASTING NOTES

The robe is a lemon yellow with green reflections of good intensity. The disk is bright and limpid. The pleasant, reserved, fine and delicate nose reveals delicate fine fruity notes, citrus fruits, lemon zests, floral flavours. Aeration enhances the whole, while revealing a fine candied note. The nose is elegant, complex and hints toward a feeling of freshness. The mouth evolves on a sharp, incisive medium with a touch of airiness. The range of flavours is marked by the fruity side of citrus fruits. The finish offers a frank vivacity.

MATCHING IT WITH FOOD

The refreshing structure of this wine allows to serve it for an aperitif accompanied by "mackerel with lemon" or "a vegetable and mushroom quiche".

Presently ready to be served at a temperature of 12°C.



Technical sheet elaborated by Mr Pascal LEONETTI

"Best Sommelier of France 2006"
"Best Young Sommelier of France 2003"