



Domaines Schlumberger



Technical sheet elaborated by Mr Pascal LEONETTI

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

Pinot Blanc Les Princes Abbés 2007

ANALYTICAL INFORMATION

- * Alcohol : 11,91
- * Acidity (sulphuric acid) : 3,80 grs/l
- * Residual sugar : 1,6 grs/l

HISTORY

Although the Pinot Blanc is a very ancient grape variety (already known in the 16th century), it was only truly recognized a few years ago. It does not come from Burgundy, but the north of Italy. It was first introduced by the Anglo-Saxons, and then gradually discovered by the French who appreciated its freshness, suppleness and ability to go with food.

LOCATION

Our Pinot Blanc mainly comes from our SAERING and SPIEGEL Grand Cru plots and BUX and BOLLENBERG plots.

HOW IT IS MADE & RAISED

A blend of 30% Pinot Blanc and 70% Auxerrois. Pressed pneumatically. Static settling of the must. Fermented in temperature controlled tuns from 1 to 4 months. Raised on the lees for 4 months. Bottled within the year.

TASTING NOTES

The robe is lemon-yellow with light reflections of an average intensity. The disk is bright, limpid, transparent. The wine presents a beautiful youth. The nose is frank and pleasant with a lovely intensity. The fruit is wonderfully ripe with a variety of fragrances of white flesh fruit, Golden apple and honey. Airing enhances the whole and shows fine hints of citrus fruit, yellow lemon and white flowers. The nose is pleasant and satisfying, already delectable and bold. The onset in the mouth is smooth, the alcoholic base balanced. The register is sinewy, sharp, and lightly sparkling. This array of aromas confers a dominant fruity range of citrus fruit, lemon zest, Golden apple variety, honey and white flowers. An average length on the finish, 5 caudalies and a sharp vivacity.

MATCHING IT WITH FOOD

The polished and refreshing structure gives a bold assortment of pleasingly good aromas. To be drunk now or can wait another 5 years. I like to pair it with a salad or fried lobster, mackerel fillets with olive oil or goat cheese. Serving temperature 11°C.