



Domaines Schlumberger

Sylvaner Les Princes Abbés 2007

ANALYTICAL INFORMATION

- * Alcohol : 11.5°
- * Acidity (*sulphuric acid*) : 4.04 grs/l
- * Residual sugar : 5.2 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 light yellow with green reflections of a mild intensity. The disk is bright, limpid, transparent. The wine has a vivid youthful quality. The nose is frank, pleasant, with a beautiful intensity. It gives out a dominant of fresh and fruity scents (carambola, citrus fruits, lemon peel) as well as a slight hint of honey. Airing enhances the peel and reveals delicate floral notes. The nose is smooth, delicate and shows a good degree of maturity of the grapes. It provides a very pleasant feeling of freshness. The onset in the mouth is moderately ample. The alcoholic base is well balanced. One evolves on a sharp and edgy medium, where the range of flavours expresses the fruitiness, citrus fruits, lemon, some notes still in the background, and this slight hint of honey. The finish offers a moderate length and a sharp vivacity. The structure is fresh and edgy, it displays a good range of ripe and primary flavours. Good wine.

MATCHING IT WITH FOOD

Presently ready to be savoured with regional dishes, such as marinated fillets of herring. Serving temperature : 12°C.



Technical sheet elaborated by Mr Pascal LEONETTI

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