



DOMAINES SCHLUMBERGER
depuis 1810

PINOT BLANC LES PRINCES ABBES 2012

TECHNICAL INFORMATION

dry | medium dry | mellow | sweet

- Alcohol : **12,8°**
- Residual sugar : **3,1 grs/l**
- Acidity : **2,88 grs/l**
- Appellation : AOC Alsace

HISTORY

Even though the Pinot Blanc is very old (already known in the 16th century), it achieved its present reputation only during the last few years. This grape variety is not originating from the Bourgogne (Burgundy) region but comes from Northern Italy. It was first introduced by the Anglo-Saxons. The French then also discovered it gradually and they began to appreciate this wine for its qualities of freshness, suppleness and its food-friendliness.

LOCATION

Our Pinot Blanc is located essentially in the Grands Crus Saering & Spiegel as well as the localities of Bux and Bollenberg.

WINE-MAKING

Pneumatic pressing, static racking. Fermentation in thermo-regulated tuns for one to four months. Maturing for seven months on fine lees.

TASTING

In a bright pale yellow colour, the Pinot Blanc Les Princes Abbés 2012 is still in the prime of its youth.

The nose is aromatic, with notes of citrus and yellow fruit – intense and rich.

On the palate, the onset is fresh but without excess, with a slight sparkling note. The middle mouth is fatty even while remaining dry. In the finish we find warmth associated with freshness. The length is average.

This Pinot Blanc Les Princes Abbés 2012 is nicely balanced. It is a fine dry wine already very pleasant and ready to drink.

GASTRONOMY

This wine goes well with smoked or raw fish, simple bistro food, and delicatessen. Serve at 12°C.

PRESS

87/100 WINE SPECTATOR NOVEMBRE 2014



87 **Domaines Schlumberger** Pinot Blanc Alsace Les Princes Abbés 2012

87/100 WINE SPECTATOR AVRIL 2014



87 **Domaines Schlumberger Pinot Blanc Alsace Les Princes Abbés 2012 \$14** Creamy and balanced, with a lightly saline edge to the notes of creamed apple and forest floor, accented by hints of marzipan and lemon preserves. Drink now. 2,400 cases imported.—A.N.

