



DOMAINES SCHLUMBERGER  
depuis 1810

## PINOT GRIS LES PRINCES ABBES 2012



### TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **13,57°**  
- Acidity : **3,62 grs/l**

- Residual sugar : **8,3 grs/l**  
- Appellation : AOC Alsace

### HISTORY

Originally named Tokay d'Alsace, then Tokay Pinot Gris, this type of vine is not related to the Hungarian Tokaji which comes from the Furmint type of vine. In reality it is a pinot from Burgundy that became known in Alsace from the 17th century. The name Pinot Gris is generalized since 2007.

### LOCATION

Primarily produced in the named locality of Schimberg situated in the valley of Guebwiller, on a volcanic subsoil, our Pinot Gris benefits from a full South exposure.

### WINE-MAKING

Slow pneumatic pressing, static racking. Fermentation in thermo-regulated tuns for 1 to 4 months. Maturation on lees from 6 to 8 months.

### TASTING

In a golden yellow colour with hints of green, this Pinot Gris offers a bouquet of ripe fruit and fruit compote, fully in harmony with notes of apricot and honey of flowers.

On the palate the wine is soft, blended and fleshy with a very slight roundness. The finish is vinous and fresh, well-balanced and pure.

A wine that is quite ready to taste, which will mature well over the next four to five years.

### SERVING

Serve with : meat terrine and pâté, poultry. Serve at a temperature of 12°.

