



DOMAINES SCHLUMBERGER
depuis 1810

PINOT GRIS GRAND CRU SPIEGEL 2012



TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **13,5°**
- Acidity : **3.93 grs/l**

- Residual sugar : **16.5 grs/l**

HISTORY

Spiegel has been well known for over 50 years, a time during which the owners of this plot have done their utmost to preserve its originality.

LOCATION

Spiegel lies on sandy-clay and faces east. It stretches out halfway up the slope between Guebwiller and Bergholtz at an altitude of 260 to 315 meters.

WINE-MAKING

The grapes are hand-picked and whole bunches are pressed. There is static settling of the lees. The wine is fermented in temperature controlled tuns, followed by raising on the lees for 8 months.

TASTING

Technical sheet by M. Pascal Leonetti : "Best Sommelier of France 2006"

The colour is lemon yellow with light green reflections, of average intensity. The disk is bright, limpid and transparent. The wine shows youth. The nose is marked and pleasant, with a good intensity. We perceive a dominant of floral scents, fine vegetal, valerian, peppermint and also liquorice, zan. Airing redirects the nose on more typical notes, such as yellow fruit, quince, Mirabelle plum, golden apple, acacia honey and a bit of camphor. The nose is very complex. The terroir expresses an unusual but pleasant profile. The onset in the mouth is dense and fleshy with a superb silky sensation. Tender, the alcohol support is full-bodied. The wine evolves in a clean and lively medium, marked by a sparkling note. The range of aromas is similar to that of the nose. Complex, one can note yellow fruit, Mirabelle plum, quince, golden apple and under the surface, liquorice, valerian, star anise and acacia honey. The finish has a beautiful length, 8-9 caudalies and a frank liveliness. The balance of this wine is consistent, full and flavourful. It has for my taste one of the most beautiful varietal profiles.

GASTRONOMY

Ideal with a risotto of scallops flavoured with anise, a poached turbot with hollandaise sauce or stewed chicken with candied vegetables.
Serving temperature 12°C.

