



DOMAINES SCHLUMBERGER  
depuis 1810

## PINOT BLANC LES PRINCES ABBES 2013

### TECHNICAL INFORMATION

dry | medium dry | mellow | sweet

- Alcohol : **13,37°**
- Residual sugar : **1,8 grs/l**
- Acidity : **3,90 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

*Technical sheet by M. Pascal Leonetti « Best Sommelier of France 2006 »*

The colour is light lemon yellow with green reflections, of average intensity. The disk is bright, limpid and transparent. The wine is agreeably young. The nose is open and pleasant, with a deep intensity. We can feel a dominant of fruity fragrances, citrus, lemon, white fruits, golden apple and a fine floral note. Airing enhances the previous aromas and reveals a smoky, empyreumatic character. The nose expresses the fine, classic character of this wine. The grapes are healthy and ripe.

The onset in the mouth is full, the alcohol support is balanced. The wine evolves in a medium with a sharp liveliness, pithy and marked by a sparkling note. The range of aromas is reminiscent of the nose, white fruit like golden apple, citrus, lemon, and this persistent floral touch. The finish has good length, 6-7 caudalies, and is openly lively.

The balance of this wine is fresh and pithy. The range of classic flavours will delight the fans of this very beautiful grape variety.

### GASTRONOMY

Do not hesitate to associate this wine with the local cuisine, a Vigneronne salad, onion tart or why not, Japanese cuisine such as salmon maki. Serve at 12°C.

