



DOMAINES SCHLUMBERGER  
depuis 1810

## PINOT GRIS LES PRINCES ABBES 2013



### TECHNICAL INFORMATION

dry | medium dry | mellow | sweet

- Alcohol : **13,68°**  
- Acidity : **4,67 grs/l**

- Residual sugar : **9,1 grs/l**

### 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

*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 open and pleasant, with a deep intensity. Racy, we perceive the dominance of candied overripe flavours, yellow fruits, quince, Mirabelle plum and honey, combined with a fine and complex floral note. Airing enhances the previous aromas and reveals a smoky touch, in addition to a fine note of liquorice. The nose is ripe and racy. The grapes are of impeccable quality.

The onset in the mouth is dense, fleshy and rounded off. The alcohol support is full-bodied. The wine evolves in a clean and lively medium, pithy and marked by a sparkling note. The range of aromas reminiscent of yellow fruits, Mirabelle plum, quince, acacia honey, white flowers, liquorice and this characteristic fine smoky note. The finish has a beautiful length, 8-9 caudalies, and strict vivacity.

The balance of this wine is soft. It has freshness and a superb range of flavours. A great success.

### SERVING

This wine goes particularly well with the Winstub cuisine. Quiche Lorraine, a hot pie or pikeperch on sauerkraut bed. Serve at 12°.

