



DOMAINES SCHLUMBERGER
depuis 1810

PINOT GRIS GRAND CRU SPIEGEL 2013



TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **13,40°**
- Acidity : **4,82 grs/l**

- Residual sugar : **27,8 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 robe is lemon yellow with light green highlights, average intensity. The disk is limpid, bright and transparent. The wine shows youth.

The nose is frank and pleasant, with a good intensity. One perceives a dominant of candied, overripe, fruity flavours, yellow fruits, plum, Mirabelle plum and a fine touch of beeswax. Airing enhances the previous aromas and reveals fine and very complex anise, smoky notes.

The nose reflects the very sound health of the grapes. The palette of odours is precise and sharp. Very good winemaking work.

The onset in the mouth is ample, dense and mellow. The alcohol support is balanced. The wine evolves on a sharp, incisive medium, marked by a sparkling note. The range of aromas is reminiscent of the nose, dominated by yellow fruits, Mirabelle plum, Ente plum, golden apple, beeswax and always this smoky, empyreumatic touch. One perceives also a hint of mineral bitterness. The finish has a beautiful length, 8 caudalies, and a frank and persistent liveliness. The balance of this wine is remarkable, rich and fleshy, it retains a beautiful tonicity. Extremely young, the wine will find its great dimension over a time.

GASTRONOMY

I recommend serving this wine with stuffed quails and morels, sweetbread piccatas with cream or chicken fricassee, rice pilaf. Do not hesitate to associate this wine with soft and washed rind cheeses, like Epoisses.

Serving temperature 12°C.

