



DOMAINES SCHLUMBERGER  
depuis 1810

## PINOT NOIR LES PRINCES ABBES 2013

### TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **12,94°**  
- Acidity : **3,50 grs/l**

- Residual sugar : **0,3 grs/l**  
- Appellation AOC Alsace

### HISTORY

It is undoubtedly the first pinot grape variety imported from Burgundy, no doubt because of the similarities in topography and climate between Burgundy and Alsace. This prestigious red grape variety was prominent in Alsace in the middle Ages, but then disappeared, except for certain places where red wine was still appreciated. It is becoming increasingly popular today because of its freshness and fruitiness.

### LOCATION

60% comes from the limestone Bollenberg plot and 40% comes from the marl-limestone Grand Cru Saering plot.

### WINE-MAKING

Its vinification occurs during a maceration of two weeks. Its growth in traditional tuns for 10 months allows adding a more full-bodied and more complex structure to its typical fruitiness.

### TASTING

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

Its colour is cherry red with purple reflections, of good intensity. The disk is bright, limpid and transparent. The wine shows youth.

The nose is frank and pleasant, with a beautiful intensity. We perceive a dominant of fruity scents, wild berries, blackberry, blueberry and cherry. Airing enhances the previous flavours and adds raspberry as well as a fine floral touch of peony. The nose reflects a healthy grape and full maturity. Its "brightness" makes the beautiful typicity of this wine. Very pleasant.

The onset in the mouth is moderately rich, with a balanced alcohol support. The wine evolves in a clean and vivacious medium, marked by a sparkling note. The range of aromas is similar to that of the nose, dominated by red fruits, kirsch, blueberry, blackberry, always keeping to its complex floral character and a touch of fine vegetal. The tannin level is sharp, with a slight astringency. The finish has good length, 7-8 caudalies, and a frank vivacity. I like the balance of this wine, svelte, chiseled and precise. Finesse and elegance, supported by a racy, fruity, aroma, a bit reminiscent of Burgundy. Very good work, indeed !

### SERVING

I would like to enjoy this wine with white meat, a veal saltimbocca larded, roasted Bresse poultry or game, venison chops, mushrooms and cranberry sauce. Temperature of service 16°C.

