



DOMAINES SCHLUMBERGER  
depuis 1810

## PINOT BLANC LES PRINCES ABBES 2014

### TECHNICAL INFORMATION

dry | medium dry | mellow | sweet

- Alcohol : **12,35°**
- Residual sugar : **1,6 grs/l**
- Acidity : **4,31 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 robe is light yellow with bright highlights, of medium intensity. The disk is bright, limpid and transparent. The wine shows a pleasant youth.

The nose is frank, pleasant, open and racy. One perceives a dominant of fruity scents, citrus fruit, lemon, floral scents, white flowers and a fine touch of spice, ginger. Airing enhances the previous aromas and reveals a fine, exotic character of pineapple and blood orange. The grape shows beautiful health, an excellent level of maturity. The range of odours is fresh and pleasant.

The onset in the mouth is moderately rich, dense. The alcohol support is balanced. The wine evolves on a medium with a sharp liveliness, pithy and marked by a sparkling note. The range of aromas is reminiscent of the nose, dominated by fruits, including citrus fruit, lemon, blood orange, white fruits, golden apple, spices, ginger and a complex, floral note. The finish offers a good length, 6-7 caudalies and a frank and persistent liveliness. The balance of this wine is based on freshness. Marked by a fine degree of maturity, it expresses great tonicity and energy. A beautiful wine.

### GASTRONOMY

I recommend serving it before the meal, with summer salads embellished with langoustines ; it goes marvelously well with Japanese cuisine. I think of shrimp sashimi or, closer home, a cervelas sausage salad. Serve at 12°C.

### PRESS

87/100 WINE SPECTATOR – SEPTEMBRE 2016



**87** Domains Schlumberger Pinot Blanc Alsace Les Princes Abbés 2014 **\$14** A balanced version, light-bodied and fresh, offering notes of spring forest, green pear, candied lemon zest and slivered almond. Drink now through 2018. 2,000 cases imported.—A.N.

