



DOMAINES SCHLUMBERGER
depuis 1810

PINOT GRIS LES PRINCES ABBES 2014



TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **13,30°**
- Acidity : **4,73 grs/l**

- Residual sugar : **7,2 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 Mr Pascal Leonetti "Best Sommelier of France 2006"

The robe is light golden-yellow with light green reflections of good intensity. The disk is bright, limpid and transparent. The wine shows youth. The nose is marked, pleasant, intense and distinguished. We perceive a dominant of complex, crystallized and fruity scents, Mirabelle, Dante plum and honey with a fine smoky touch. The airing reminds and enhances the previous scents and reveals orange blossom and quince. The healthy maturity of the grapes is excellent and provides a clear and distinguished profile. The onset in the mouth is moderately ample and round. The alcohol support is apparent and full-bodied. The wine evolves on a medium of marked vivacity, with a sparkling note. The range of flavours is in line with that of the nose, still dominated by yellow fruits, Dante plum, Mirabelle, quince, honey and this slight yet complex smoky touch. We can taste a delicate bitterness. The finish has a good length, 8 caudalies, and a frank and persistent liveliness. The structure is rich and opulent. From this range, we can see the really beautiful fleshy and soil profile of the grape variety.

SERVING

It can be associated with duck rillettes, a goose foie gras sausage or a sliced poultry with caramelized onions. It goes wonderfully with soft and washed-rind cheeses, such as Livarot. Serve at 12°.

PRESS

89/100 WINE SPECTATOR – SEPTEMBRE 2016



89 Domains Schlumberger Pinot Gris Alsace Les Princes Abbés 2014 **\$18** A crowd-pleaser, with lively, juicy acidity balancing an appealing mix of ripe nectarine, salted almond and orange granita flavors. Offers a tangy, mineral-tinged finish. Drink now through 2019. 1,000 cases imported.—A.N.

