



DOMAINES SCHLUMBERGER
depuis 1810

PINOT NOIR LES PRINCES ABBES 2014

TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **12,93°**
- Acidity : **3,51 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

80% comes from the limestone Bollenberg plot and 20% 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"

The robe is ruby red with purple highlights, of beautiful intensity. The disk is limpid, bright and transparent. The wine shows a pleasant youth.

The nose is frank and pleasant, with a good intensity. Racy, one perceives a dominant of fruity odours, red fruit, cherry, candied strawberry and a light, fine reduction. Airing brings out a sanguine and empyreumatic character, tinged with rose and peony. The nose is pleasant and serious, showing the right maturity. A little cramped, this wine will improve with time.

The onset in the mouth is moderately ample and has a beautiful silky touch. The alcohol support is balanced. The wine evolves on a clean and lively medium, with a slightly sparkling note. The range of aromas articulates around the red fruits, candied strawberry, and cherry. Always a little touch of reduction, this smoky hint and in the background, this very complex floral character. The tannic structure is firm and astringent. The finish has a beautiful length, 7-8 caudalies, as well as a fine vivacity and lingering astringency.

The balance of this wine is elegant. Marked by tannin, its structure is compact.

SERVING

I recommend serving this wine with white flesh meats, for example, a rack of veal in its juice with potato puree. Poultry fricassee with Paris mushrooms or a traditional pot-au-feu. Temperature of service 16°C.

