



DOMAINES SCHLUMBERGER
depuis 1810

PINOT NOIR STEIN 2014

TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **12,83°**
- Acidity : **3,38 grs/l**

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

HISTORY

The place called Stein is at the top of the Bollenberg hill. The name Bollenberg derives certainly from "Belen" or "Belanus", Celtic god of fire in pastoral life. Stein means stone in German and defines the stony soil of this place.

LOCATION

Clearly separated from the Vosges slopes, the Bollenberg hill extends from Rouffach to Issenheim, a few kilometers north of Guebwiller. The place called Stein is on the ridgeline to the west and made up of the Grande Oolithe's limestone. It forms compact and dry layers with thin soils. The exceptional climate is due to the geographic location of the hill, that is part of the Guebwiller's field of faults. The average low rainfall of 350 mm per year is mainly due to the intense summer storms that regulate the great drought, making the Bollenberg hill the driest limestone hill in France.

WINE-MAKING

After a 3 weeks maceration, the wine is then aged in Burgundian oak barrels of 225l and in small capacity casks for approximately 18 months. After a light filtration, the wine is bottled.

TASTING

Technical sheet by M. Pascal Leonetti « Best Sommelier of France 2006 » June 2016

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

The nose is marked, pleasant and of good intensity. We perceive a dominant of sophisticated scents, red fruits (redcurrant, blackberry, cherry) and fine floral notes of rose. The airing enhances the previous scents and reveals blackcurrant and fruits preserved in brandy. The nose shows a very good ripening of the grapes. Already sophisticated, the profile needs time to take shape.

The onset in the mouth is moderately ample, dense. The alcohol support is full-bodied. The wine evolves on a medium of marked vivacity, with a slight sparkling note. The range of flavours is in line with that of the nose, dominated by red fruits (blackberry, redcurrant, blackcurrant and the cherry preserved in brandy), and flowers (rose). The tannin is delicate and ripe. We can taste a slight astringency. The finish has a good length, 7-8 caudalies, and a fine and persistent liveliness. The balance of this wine is very elegant. A classy Pinot Noir. Congratulations on this first one very well done.

GASTRONOMY

The wine can be associated with white poultry, fattened young hen in bladder, veal rib roast with Pinot Noir sauce or feathered game, pigeon stuffed with cherries and chestnut purée... Serving temperature 16°C.

