



DOMAINES SCHLUMBERGER
depuis 1810

PINOT GRIS GRAND CRU SPIEGEL 2015



TECHNICAL INFORMATION

dry | medium dry | mellow | sweet

- Alcohol : **13,62°**
- Acidity : **2,92 grs/l**

- Residual sugar : **24,91 grs/l**
- Appellation : **AOC ALSACE GRAND CRU**

HISTORY

Spiegel has been well known for over 50 years, a time during which the owners of this plot have done their utmost to preserve its originality.

LOCATION

Spiegel lies on sandy-clay and faces east. It stretches out halfway up the slope between Guebwiller and Bergholtz at an altitude of 260 to 315 meters.

WINE-MAKING

The grapes are hand-picked and whole bunches are pressed. There is static settling of the lees. The wine is fermented in temperature controlled tuns, followed by raising on the lees for 8 months.

TASTING

Technical sheet by M. Pascal Leonetti : "Best Sommelier of France 2006" January 2018

The robe is bright golden yellow with light reflections of good intensity. The disk is bright, limpid and transparent. The wine shows youth.

The nose is marked, pleasant and intense. We perceive a dominant of sophisticated scents : yellow fruits, quince, Mirabelle plum, honey, button mushrooms and a light smokiness. The airing enhances the previous scents and reveals fine notes of caramel, liquorice with a floral hint. The nose reflects the excellent quality of the raw material. The profile is both typical and surprisingly mineral.

The onset in the mouth is moderately ample and mellow with a heady alcohol support. The wine evolves on a medium with a sharp liveliness, marked by a sparkling note. We find the same aromas as on the nose, dominated by yellow fruits (Mirabelle plum, quince), fresh mushrooms, honey, white flowers, liquorice, caramel and still this underlying smoky touch. We can taste a great bitterness. The finish has a good length, 6-7 caudalies, with a fine liveliness and a persistent bitterness. The tasty balance, marked by the exposure to sunlight of the vintage, is very fine and elegant. Beautiful wine.

GASTRONOMY

It can be associated with a bacon and Roquefort cheese quiche, mushroom vol-au-vents, a pan-fried duck foie gras, a three-pepper quince or a soft rind-washed cheese... Serving temperature 12°C.

