



DOMAINES SCHLUMBERGER
depuis 1810

PINOT NOIR LES PRINCES ABBES 2016

TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **12,50°**
- Acidity : **3,43 grs/l**

- Residual sugar : **0,37 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 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 » April 2018

The robe is cherry red with purple reflections, of good intensity. The disk is bright, limpid and transparent. The wine shows a brilliant youth.

The nose is marked, pleasant, intense and distinguished. We perceive a dominant of red fruit scents (blackcurrant, cherry) with a slight and underlying floral hint of rose. The airing enhances these previous scents and reveals fine fruity notes (redcurrant, blackberry, vineyard peach) and a delicate vegetal that is slightly woody. The nose shows an excellent ripening of the grapes. The perfect state of health of the grapes is reflected in the perfect varietal definition of this outstanding grape variety. Bright and precise.

The onset in the mouth is moderately ample with a full-bodied alcohol support. The wine evolves on a slender and fresh medium, marked by a sparkling note. We find the same aromas as on the nose, still dominated by red fruits (cherry, blackcurrant, redcurrant, vineyard peach), flowers (rose) and a fine and delicate vegetal. The firm tannin is slightly astringent. The finish has a good length, 5-6 caudalies, a frank liveliness and a persistent astringency. Tight and precise, the balance of this wine is in line with the vintage. Its controlled extraction gives prominence to a pure and elegant complexity of aromas. A real success!

SERVING

It can be associated with an assortment of cured meats (swiss dried beef, Bayonne ham) at the beginning of a meal, an Orloff veal roast with pasta shells and a cream of mushroom or a duck breast with cherry sauce. Temperature of service 16°C.

