



DOMAINES SCHLUMBERGER
depuis 1810

PINOT GRIS LES PRINCES ABBES 2008

TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **13,63°**
- Acidity : **4,47 grs/l**

- Residual sugar : **7,4 grs/l**

HISTORY

Originally called Tokay d'Alsace, then Tokay Pinot Gris, this grape variety is not related in any way to the Hungarian Tokaji which comes from the Furmint grape variety. It is actually a Burgundian pinot which has been found in Alsace since the 17th century. The name Pinot Gris is generally used from 2007.

LOCATION

The Pinot Gris was mainly produced in the Schimberg plot, which lies in the valley of Guebwiller, on volcanic subsoil. Our Pinot Gris faces due south.

WINE-MAKING

The grapes are pressed pneumatically followed by static settling of the must. Fermentation takes place in temperature controlled tuns from 1 to 4 months. The wine is raised on the lees for 4 months and bottled within the year.

TASTING

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

The robe is a light yellow with green reflections of average intensity. The disk is bright, limpid and transparent. The wine shows youth.

The nose is frank, pleasant with an average intensity. It is complex, one smells fine over matured fragrances, quince, and finely smoked hop. Airing enhances the quince hints and reveals liquorices, still in this restrained style. The nose is restrained, time will allow it to open out the race and precision of this grape variety.

The onset in the mouth is moderately ample. One feels some roundness. The alcoholic base is balanced. One evolves on a sharp and fresh, slightly sparkling medium. The range of aromas is complex, reserved. One notes quince, liquorices and a smoky hint. Some bitterness is perceptible. The final presents an average length, 5 caudalies and a frank vivacity.

The structure of this wine is substantial without excessive richness. Some years of ageing will allow to intensify the aromas. A future good wine

SERVING

To be served at a temperature of 12°C. I like to serve it with a game bird terrine or riped cheese, "pont l'évêque", "livarot".

PRESS



88/100 Wine Enthusiast 2010

« Soft-textured wine, open to spiced pear and apricots with kiwi fruits acidity. It takes a while before the bite of pepper and the richness come through. There is weight and intensity on the finish. »

