



Domaines Schlumberger



Technical sheet elaborated by Mr Pascal LEONETTI

“Best Sommelier of France 2006”
“Best Young Sommelier of France 2003”

Pinot Noir Les Princes Abbés 2006

ANALYTICAL INFORMATION

- * Alcohol : 12.60°
- * Acidity (*sulphuric acid*) : 3.09 grs/l
- * Residual sugar : 1 grs/l

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

60% comes from the limestone BOLLENBERG plot and 40% comes from the marl-limestone Grand Cru SAERING plot.

HOW IT IS MADE & RAISED

With very low volumes, an excellent healthy state and a very beautiful concentration make the 2004 vintage the year of Pinot Noir. It is made through two macerations lasting about 10 days. It is raised in traditional tuns for 12 months which adds a more robust and more complex structure to its natural fruitiness.

TASTING NOTES

The robe is cherry red with purple reflections, of moderate intensity. The disk is bright, limpid, transparent and underlines a fine youthful quality. The nose is marked, pleasant, distinguished and gives out a dominant of fruity scents, red fruits, cherry, red currant, delicately floral. Airing enhances the fruity character, candied cherries, blackcurrant, redcurrant, and a light floral hint, a trace of vegetal. The flattering nose offers a wonderful interpretation to the grape variety's aromatic range. Beautiful level of maturity of the grapes. The onset in the mouth is slender, the alcohol support well balanced. One evolves on a medium with a defined vivacity marked by a sparkling note. The range of flavours is mature and distinguished, dominated by red fruits, candied cherries, red currant, marshmallow. The tannin reveals itself slightly harsh and rustic. The finish offers a moderate length in the mouth, 5 caudalies, and a marked vivacity. The structure of the wine is light and underlines a pure, elegant and distinguished fruitiness.

MATCHING IT WITH FOOD

To be savoured now as an accompaniment of a Boeuf Bourguignon. I like to serve it at a temperature around 15°C.