



DOMAINES SCHLUMBERGER
depuis 1810

SYLVANER LES PRINCES ABBES 2008

TECHNICAL INFORMATION

▼
dry

medium dry

mellow

sweet

- Alcohol : **11,85°**
- Acidity : **3,83 grs/l**

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

HISTORY

The Sylvaner grape variety first appeared in Lower Alsace towards the end of the 18th century, and came from Austria. It is the most widespread grape variety in Alsace, particularly in the Lower Rhine.

LOCATION

Sylvaner mostly comes from the Bux plot but also from the Grands Cru Kessler plot.

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 lemon yellow with light reflections of good intensity; the disk is bright, limpid, and transparent. The wine shows youth.

The nose is frank, pleasant with a good intensity. One notes a dominant of over matured fragrances, honey, acacia, and polish, delicately exotic. Airing shows delicate atypical but pleasant fruity, lemon hints. The nose is original but shows delicacy and brings pleasure.

The onset in the mouth is moderately ample, the alcoholic base is balanced. One evolves on a sharp and edgy, slightly sparkling medium. The range of aromas is dominated by citrus fruit, citron, fine hints of butter, of pastries.

The final presents an average length, 6 caudalies, and a frank vivacity. The structure in the mouth is svelte and chiseled, it shows delicacy. In spite of the atypical character of the aromas, this wine is pleasant.

SERVING

I like to suggest it in the summer period, with mackerel fillets with olive oil. To be served at a temperature of 12°C.

