



DOMAINES SCHLUMBERGER  
depuis 1810

## SYLVANER LES PRINCES ABBES 2014



### TECHNICAL INFORMATION

dry | medium dry | mellow | sweet

- Alcohol : **11,55°**  
- Acidity : **5,38 grs/l**

- Residual sugar : **1,5 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 Kessler plot.

### WINE-MAKING

Pneumatic pressing, static racking. Fermentation in thermocontrolled stainless steel tuns. Bottled during the year of production.

### TASTING

*Technical sheet by M. Pascal Leonetti « Best Sommelier of France of 2006 » May 2016*

The robe is lemon yellow with light green 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 crystallized and overripe scents, honey but also citrus fruits, lemon, white flowers and fine vegetal notes. The airing enhances the previous scents and reveals fine and complex fruity notes, yuzu zest and a note of hops.

The nose reflects a ripe and healthy raw material. Still a bit tight, time will be a good ally. The onset in the mouth is moderately ample with a balanced alcohol support. The wine evolves on a strict and vertical medium, marked by a sparkling note. The range of flavours is similar of that of the nose, dominated by citrus fruits, lemon zest, fine vegetal notes and white flowers. The finish has a good length, 5-6 caudalies, and a frank and persistent liveliness.

The structure is slender and chiseled, strident. In a few months, the aromatic profile will be more "expressive".

### SERVING

The wine can be associated, at the beginning of a meal, with white fish sushis, cucumber-avocado makis or a salmon salad with wafu sauce. Also ideal with crab röstis with ginger or fresh goat's cheese croissants. To be served at a temperature of 12°C.

