



DOMAINES SCHLUMBERGER  
depuis 1810

## PINOT BLANC LES PRINCES ABBES 2015

### TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **12,95°**  
- Acidity : **2,94 grs/l**

- Residual sugar : **2,81 grs/l**  
- Appellation : AOC Alsace

### HISTORY

Even though the Pinot Blanc is very old (already known in the 16th century), it achieved its present reputation only during the last few years. This grape variety is not originating from the Bourgogne (Burgundy) region but comes from Northern Italy. It was first introduced by the Anglo-Saxons. The French then also discovered it gradually and they began to appreciate this wine for its qualities of freshness, suppleness and its food-friendliness.

### LOCATION

Our Pinot Blanc is located essentially in the vines of Saering & Spiegel as well as the localities of Bux and Bollenberg.

### WINE-MAKING

Pneumatic pressing, static racking. Fermentation in thermo-regulated tuns for one to four months. Maturing for seven months on fine lees.

### TASTING

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

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

The nose is marked, pleasant and of good intensity. We perceive a dominant of distinguished scents, white fruits, Golden apple, white flowers and hop. The airing enhances the previous scents and reveals sake, water-rich fruit (watermelon, melon) and a light and elegant smokiness. The beautiful maturity of the grapes is exemplary and provides a very precise varietal profile.

The onset in the mouth is moderately ample tender. The alcohol support is full-bodied. The wine evolves on a medium with a frank vivacity, marked by a sparkling note. We find the same aromas as on the nose, dominated by white fruits (Golden apple), water-rich fruits (melon, watermelon) but also hop, white flowers and a light smokiness. We perceive a hint of firm and savoury bitterness. The finish has a good length, 6-7 caudalies, a frank liveliness and a light persistent bitterness. The balance of this wine focuses on freshness and is marked by the vintage. The distinguished range of flavors gives it charm. A real success !

### GASTRONOMY

This wine will go perfectly with Alsatian traditional cuisine : a saveloy salad from the Haut-Doubs region, a grilled Mont d'Or cheese, or vegetable papillotes with processed cheese. And, of course, with a pressed cooked cheese such as the Abondance. Serve at 12°C.

