



DOMAINES SCHLUMBERGER
depuis 1810

PINOT GRIS LES PRINCES ABBES 2015



TECHNICAL INFORMATION

dry | medium dry | mellow | sweet

- Alcohol : **13,70°**
- Acidity : **3,59 grs/l**

- Residual sugar : **8,02 grs/l**

HISTORY

Originally named Tokay d'Alsace, then Tokay Pinot Gris, this type of vine is not related to the Hungarian Tokaji, which comes from the Furmint type of vine. In reality it is a pinot from Burgundy that became known in Alsace from the 17th century. The name Pinot Gris is generalized since 2007.

LOCATION

Primarily produced in the named locality of Schimberg situated in the valley of Guebwiller, on a volcanic subsoil, our Pinot Gris benefits from a full South exposure.

WINE-MAKING

Slow pneumatic pressing, static racking. Fermentation in thermo-regulated tuns for 1 to 4 months. Maturation on lees from 6 to 8 months.

TASTING

Technical sheet by Mr Pascal Leonetti "Best Sommelier of France 2006" Novembre 2016

The robe is golden yellow with light 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 complex dominant of fruity scents, quince, Golden apple, liquorice and a slight smokiness. The airing enhances these scents and reveals Mirabelle plum, orange blossom, viennoiseries and sweet almond. The ripe and healthy grapes are a perfect definition of the Pinot Gris. The complex scents provide a lot of pleasure.

The onset in the mouth is ample and powerful, soft. The alcohol support is full-bodied. The wine evolves on a medium of marked vivacity, with a slight sparkling note. The range of flavors is in line with that of the nose. Dominated by yellow fruits (Mirabelle plum, quince) but also Golden apple, liquorice, sweet almond, orange blossom, viennoiseries and an underlying smokiness. We perceive a hint of savoury bitterness. The finish has a good length, 5-6 caudalies, with a frank liveliness and a light persistent bitterness. Beautiful balance : rich, full and tasty. Without the scars of the vintage, this wine offers a complex and distinguished range of flavors. Very attractive profile !

SERVING

To be associated with local cuisine : traditional poultry rillettes, rabbit terrine with Bas-Armagnac, sweetbread cassalette with mushrooms or a soft cheese with a flowered rind such as the Brillat-Savarin. Serve at 12°

