



DOMAINES SCHLUMBERGER  
depuis 1810

## PINOT GRIS SCHIMBERG 2015

### TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **13,77°**  
- Acidity : **3,59 grs/l**

- Residual Sugar: **5,26 grs/l**  
- Appellation : **AOC ALSACE**

### HISTORY

Since the middle ages, the Abbés Princes of the Murbach Abbey operated this terroir. The Schlumberger family has acquired it in the middle of the 19<sup>th</sup> century and it was commercialized until the late 1960s.

### LOCATION

The Schimberg is a hillside overlooking the Guebwiller city with south exposure. Resulting from a soil with large Grauwackes deposits (volcanic rock debris of greyish colour).

### WINE-MAKING

It is made from grapes cultivated on selected plots of Pinot Gris. Planted by hand, the grape juice is placed in 500l barrels (demi-muids) to ferment. It is then matured on less in demi-muids for 12 months before bottling.

### TASTING

*Technical sheet by M. Pascal Leonetti « Best Sommelier of France 2006 » October 2017*

The robe is straw yellow with green reflections of good intensity. The disk is bright, limpid and transparent. The wine shows youth.

The nose is marked, pleasant and of good intensity. Subtle, it reveals fine characteristic smells of yellow fruits. Quince, Mirabelle plum, honey and acacia flower. The airing enhances these scents and reveals a slight smoky touch, but also baked apple and liquorice. The excellent maturity of the grapes reflects the grape variety, with its delicacy and elegance. Its airy profile is exquisite!

The onset in the mouth is moderately ample, rich and soft. The alcohol support is full-bodied. The wine evolves on a medium of marked vivacity, with a sparkling note. The flavours show a fine woody, toasted touch, where the varietal range is revealed with yellow fruits, Mirabelle plum, quince, golden apple, liquorice, acacia flower and honey. The finish has a good length, 6-7 caudalies, and a frank and refreshing vivacity. The balance of this wine is tasty, dense and nervous. The control over maturation highlights the brightness of the grape variety.

### GASTRONOMY

This excellent gastronomic wine can be associated with a hen vol-au-vent with ceps, a round fillet of veal with cream and mushrooms, a Bresse poultry in bladder with its garnish or pressed non-cooked cheeses, such as the Morbier. Serving temperature : 12°C.

