



DOMAINES SCHLUMBERGER
depuis 1810

PINOT GRIS GRAND CRU SPIEGEL 2010



TECHNICAL INFORMATION

dry | medium dry | mellow | sweet

- Alcohol : **13,82°**
- Acidity : **4.90 grs/l**

- Residual sugar : **18.5 grs/l**

HISTORY

Spiegel has been well known for over 50 years, a time during which the owners of this plot have done their utmost to preserve its originality.

LOCATION

Spiegel lies on sandy-clay and faces east. It stretches out halfway up the slope between Guebwiller and Bergholtz at an altitude of 260 to 315 meters.

WINE-MAKING

The grapes are hand-picked and whole bunches are pressed. There is static settling of the lees. The wine is fermented in temperature controlled tuns, followed by raising on the lees for 8 months.

TASTING

Technical sheet by M. Romain Iltis: Best Sommelier of France 2012

The robe is pale golden yellow with translucent reflections. The disc is moderately thick and with a beautiful luminosity.

The nose is elegant at first, marked by aromas of fresh yellow fruits such as William pear and mirabelle. After aeration, the aromatic expression develops further and we discover hints of toasted almonds.

The onset is clear on the palate. A fatty sensation in the mouth completed by an elegant and tense freshness. Already open, the pear aromas appear again, completed by an exotic hint of banana. The length of 5 to 6 caudalies is marked by a slightly generous alcohol content giving a feeling of force.

GASTRONOMY

Serve with: Spicy dishes, white meat

Example: Suckling veal chop cooked in a casserole, breaded monkfish with spices
Serving temperature 12°C.

