



DOMAINES SCHLUMBERGER
depuis 1810

PINOT GRIS SCHIMBERG 2016



TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **13,47°**

- Acidity : **3,37 grs/l**

- Residual Sugar: **4,74 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 19th 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 » January 2019

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 candied and fruity scents: yellow fruits (golden apple, quince, mirabelle plum) and this delicate toasted touch, slightly smoked.

The airing enhances these scents and reveals complex notes of liquorice, land, button mushrooms. Excellent fragrance profile! The controlled maturation beautifully highlights the varietal complexity. Good job!

The onset in the mouth is dense and silky with a balanced alcohol support. The wine evolves on a lively medium, with a sparkling note. The range of flavours is in line with that of the nose, dominated by a noble vanilla and woody touch but also fruits (golden apple, mirabelle plum, quince), button mushroom, liquorice, pastry, butter. The finish has a good length, 7-8 caudalies, and a frank and persistent liveliness. Slender and chiseled, with a nice silky touch, this Pinot Gris has a rare balance where the controlled maturation respects the beautiful complexity of the grape variety. It is remarkable.

GASTRONOMY

It can be associated with a large cheese soufflé with spices, a poultry casserole with mushrooms and Foie Gras, pan-fried sweetbreads with ceps or a pressed cooked cheese such as the Beaufort... Serving at 12°C.

