



DOMAINES SCHLUMBERGER
depuis 1810

PINOT GRIS SCHIMBERG 2017

TECHNICAL INFORMATION

▼
dry

medium dry

mellow

sweet

- Alcohol : **14,53°**
- Acidity : **3,25 grs/l**

- Residual Sugar: **4,30 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 » October 2019

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 of good intensity. Dominated by woody notes (vanilla, sandalwood) and scents of butter and pastry. The airing enhances these scents and reveals caramel, honey and fine fruity touches (quince, Mirabelle plum). Still a bit marked by the maturation process, the quality of the grapes needs time to assert itself and show a more fruity balance. Patience...

The onset in the mouth is fleshy and full. The alcoholic base is full-bodied. The wine evolves on a medium with a frank vivacity, marked by a sparkling note. The range of flavours is in line with that of the nose, still dominated by wood (vanilla, sandalwood, liquorice) but also honey, butter, pastry, Mirabelle plum and quince. We perceive a hint of bitterness. The finish has a medium length, 6-7 caudalies, a frank vivacity and a persistent bitterness. The balance is compact and solid. Recalling southern French wines, it needs a few more years to assimilate the wood and assert its fruit. Let's wait.

GASTRONOMY

It can be associated with a meatloaf with mushrooms, a creamy risotto with scallops and liquorice, a puff pastry filled with sweetbread and sesame cream or a hard-pressed cheese, such as the Beaufort. Serving temperature : 12°C.

