



DOMAINES SCHLUMBERGER  
depuis 1810

# PINOT GRIS GRAND CRU SPIEGEL 2017



## TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **13,76°**  
- Acidity : **3,60 grs/l**

- Residual sugar : **13,30 grs/l**  
- Appellation : **AOC ALSACE GRAND CRU**

## 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. Pascal Leonetti : "Best Sommelier of France 2006" October 2019*

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

The nose is marked, pleasant and intense. Distinguished, we perceive a dominant of candied scents of yellow fruits (peach skin, quince, Mirabelle plum) and fresh mushroom. The airing enhances these scents and reveals sweet almond, orgeat, golden apple and a slight hint of smokiness. The nose reflects the perfect state of health of the grapes. It is noble and precise. Excellent profile!

The onset in the mouth is slender, lively and rich. The alcoholic base is full-bodied. The wine evolves on a medium with a frank vivacity, marked by a sparkling note. We find the same aromas as on the nose, still dominated by yellow fruits (golden apple, Mirabelle plum, quince), sweet almond, orgeat, fresh mushroom and a hint of smokiness. We perceive a firm hint of bitterness. The finish has a good length, 8-9 caudalies, a strict vivacity and a persistent bitterness. The balance is digestible and tight. Full-bodied, the range of distinguished flavours requires a fine cuisine.

## GASTRONOMY

It can be associated with a fricassee of ceps with cream sauce, scallops with liquorice wood and creamy herb polenta, a poultry fillet with fruit curry and basmati rice or a soft rind-washed cheese, such as the Soumaintrain fermier. Serving temperature 12°C.

