



DOMAINES SCHLUMBERGER
depuis 1810

PINOT NOIR LES PRINCES ABBES 2017

TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **13°**
- Acidity : **3,09 grs/l**

- Residual sugar : **0,24 grs/l**
- Appellation : **AOC Alsace**

HISTORY

It is undoubtedly the first pinot grape variety imported from Burgundy, no doubt because of the similarities in topography and climate between Burgundy and Alsace. This prestigious red grape variety was prominent in Alsace in the middle Ages, but then disappeared, except for certain places where red wine was still appreciated. It is becoming increasingly popular today because of its freshness and fruitiness.

LOCATION

80% comes from the limestone Bollenberg plot and 20% comes from the marl-limestone Saering plot.

WINE-MAKING

Its vinification occurs during a maceration of two weeks. Its growth in traditional tuns for 10 months allows adding a more full-bodied and more complex structure to its typical fruitiness.

TASTING

Technical sheet by M. Pascal Leonetti « Best Sommelier of France 2006 » January 2019

The robe is cherry red with purple reflections, of good intensity. The disk is bright, limpid and transparent. The wine shows youth. The nose is marked, pleasant and of good intensity. We perceive a dominant of red fruit scents (blueberry, blackberry) and a slight floral hint of rose. The airing enhances these scents and reveals cherry and blackcurrant, as well as a light note of delicate vegetal. Airy and flattering, the nose gives the Pinot Noir a sophisticated and radiant definition.

The onset in the mouth is slender and the alcohol support balanced. The wine evolves on a bright and fresh medium, with a sparkling note. The range of flavours is in line with that of the nose, still dominated by delicate vegetal, red fruits (blackberry, blueberry, blackcurrant, cherry) and flowers (rose). The bright tannin is slightly astringent. The finish has a good length, 5-6 caudalies, with a fine liveliness and a persistent astringency. Already present, the balance shows delicacy, elegance, without grippy tannins. The exquisite range of flavours makes this wine fresh.

SERVING

Ideal with Swiss dried beef, a roast pork with bacon, apples and dry fruits or a grenadine of Norman veal with button mushrooms.

Temperature of service 16°C.

