



DOMAINES SCHLUMBERGER  
depuis 1810

## SYLVANER LES PRINCES ABBES 2017



### TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **13,15°**  
- Acidity : **4,14 grs/l**

- Residual sugar : **1,03 grs/l**

### HISTORY

The Sylvaner grape variety first appeared in Lower Alsace towards the end of the 18th century, and came from Austria. It is the most widespread grape variety in Alsace, particularly in the Lower Rhine.

### LOCATION

Sylvaner mostly comes from the Bux plot but also from the Kessler plot.

### WINE-MAKING

Pneumatic pressing, static racking. Fermentation in thermocontrolled stainless steel tuns. Bottled during the year of production.

### TASTING

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

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

The nose is marked, pleasant and reserved. Subtle, we perceive a dominant of scents of delicate vegetal (crinkled leave), but also citrus fruits (crystallised lemon). The airing enhances these scents and reveals delicate pastry notes, acid sweet and orange blossom. A bit retained, the original fragrant range expresses a fruity and airy profile. It requires time to assert itself.

The onset in the mouth is slender and the alcoholic base balanced. The wine evolves on a lively medium, marked by a slight sparkling note. The range of flavours, more open than that of the nose, emphasizes delicate vegetal, white flowers, citrus fruits (lemon zest) and acid sweet. The finish is short, 5 caudalies, and shows a frank and delicious vivacity. The balance of this fresh wine makes it very good. Real thirst-quenching wine, you will enjoy it.

### SERVING

It can be associated with, at the beginning of a meal, sardine rillettes toasts, a matjes salad with Granny Smith apples, an octopus picadillo or, of course, a fresh goat's milk cheese, such as the Brousse du Rove. To be served at a temperature of 12°C.

