



DOMAINES SCHLUMBERGER  
depuis 1810

# PINOT GRIS LES PRINCES ABBES 2018



## TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **13,81°**  
- Acidity : **3,26 grs/l**

- Residual sugar : **10,30 grs/l**

## HISTORY

Originally named Tokay d'Alsace, then Tokay Pinot Gris, this type of vine is not related to the Hungarian Tokaji, which comes from the Furmint type of vine. In reality it is a pinot from Burgundy that became known in Alsace from the 17th century. The name Pinot Gris is generalized since 2007.

## LOCATION

Primarily produced in the named locality of Schimberg situated in the valley of Guebwiller, on a volcanic subsoil, our Pinot Gris benefits from a full South exposure.

## WINE-MAKING

Slow pneumatic pressing, static racking. Fermentation in thermo-regulated tuns for 1 to 4 months. Maturation on lees from 6 to 8 months.

## TASTING

*Technical sheet by Mr Pascal Leonetti "Best Sommelier of France 2006" October 2020*

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 of good intensity. We perceive a dominant of fruity scents, sweet almond, orgeat syrup as well as a characteristic but fine smoky touch. The airing enhances these scents and reveals yellow fruits, quince, Mirabelle plum, honey, flowers, acacia and orange blossom. The nose beautifully shows the varietal complexity of the Pinot Gris. A bit short but precise in its definition. The work at the vineyard and during aging, is remarkable.

The onset in the mouth is moderately ample, rich, the alcohol support is full-bodied. The wine evolves on an incisive medium, marked by a sparkling note. The range of scents is in line with that of the nose, still dominated by orgeat syrup, sweet almond, yellow fruits, Mirabelle plum, quince, acacia flowers, orange blossom, honey and this complex smoky profile. We perceive a hint of firm bitterness. The finish has a good length, 8-9 caudalies, as well as a hint of bitterness and a persistent liveliness. The wine is full balanced, tasty and with good length. The tonicity of the vintage gives it a good energy, optimized by an exquisite aromatic palette. A nice work.

## SERVING

This wine is perfect with a tasty cuisine. A hare terrine with Armagnac wine, a chicken pastilla, roasted veal sweetbreads with butter and black garlic or a soft and washed-rind cheese, such as the Chamberat Fermier (region of Allier). Serving temperature : 12°C.

