



DOMAINES SCHLUMBERGER
depuis 1810

PINOT GRIS LES PRINCES ABBES 2019



TECHNICAL INFORMATION

▼
dry

medium dry

mellow

sweet

- Alcohol : **13,75°**
- Acidity : **3,84 grs/l**

- Residual sugar : **8,62 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. Sophisticated, we perceive a dominant of yellow fruit scents, quince, Mirabelle plum, honey, flowers and acacia. The airing enhances these scents and reveals hop and fresh mushrooms as well as a characteristic fine smoky touch. The fragrance profile is perfect, it splendidly shows the complexity of this great grape variety.

The onset in the mouth is fleshy, soft, the alcohol support is full-bodied. The wine evolves on an incisive and lively medium, marked by a sparkling note. We find the same aromas as on the nose, still dominated by yellow fruits, Mirabelle plum, quince, acacia honey, fresh mushroom, hop and this smoky touch. The finish has a good length, 6-7 caudalies, as well as a frank liveliness. The balance of this wine is tasty and precise. Never is it dominated by the richness and the alcohol support. It delivers a right aromatic palette, typical of the remarkable vineyard work.

SERVING

It can be associated with a spiced chickpea salad, chicken pastilla, veal sweetbreads with cream or a soft and washed-rind cheese, such as the Ami du Chambertin. Serving temperature : 12°C.

