



DOMAINES SCHLUMBERGER
depuis 1810

PINOT GRIS GRAND CRU SPIEGEL 2018



TECHNICAL INFORMATION

dry | medium dry | mellow | sweet

- Alcohol : **14,07°**
- Acidity : **3,59 grs/l**

- Residual sugar : **20,85 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 2020

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

The nose is marked, pleasant, a bit short. Subtle, we perceive fine dry fruits scents, sweet almond, acacia flower and honey. The airing enhances these scents and reveals orange blossom, yellow fruits, apricot and Mirabelle plum. Complex and discrete, the nose shows the perfect state of health of the grapes. It requires time to assert itself.

The onset in the mouth is ample, silky, rich and full-bodied. The wine evolves on a bright and sparkling medium. We find the same candied aromas as on the nose, marked by orange blossom, acacia, sweet almond, honey, Mirabelle plum, apricot and this characteristic smoky touch. We perceive a firm and tasty bitterness. The finish has a good length, 6-7 caudalies, as well as a fine liveliness and a persistent bitterness. The balance of the wine is compact. It oscillates between richness, power and a bitterness that gives it a tasty firmness. The range of aromas is sophisticated.

GASTRONOMY

It can be associated with an earth cuisine : candied duck with shallots, goose foie gras au torchon, puff pastry calf sweetbread with mushrooms or a soft and washed-rind cheese, such as the Livarot.. Serving temperature 12°C.

