



DOMAINES SCHLUMBERGER
depuis 1810

SYLVANER LES PRINCES ABBES 2020



TECHNICAL INFORMATION

dry

medium dry

medium sweet

sweet

- Alcohol : **13,36°**
- Acidity : **3,40 grs/l**

- Residual sugar : **1,44 grs/l**
- Appellation : **AOC ALSACE**

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 » September 2022*

The robe is lemon yellow with green reflections, of good intensity. The disc is shiny, limpid and transparent. The wine presents youth.

The nose is frank, pleasant, of good intensity. We perceive a dominant scent of citrus fruits, yellow lemon and white flowers. Aeration amplifies these smells and reveals grilled sesame, dried fruits, pistachio and a fine vegetal register. The beautiful maturity of the grape reflects a racy profile, just, still a little restrained. It is a great success.

The attack on the palate is moderately ample, the alcohol support full-bodied. We evolve on an incisive medium, marked by pearling. We find the range of aromas of the nose, focused on citrus fruits, lemon, white flowers, grilled sesame, dried fruits, pistachio and fine vegetal. We feel a hint of firm bitterness. The finish presents a good length, 6-7 caudalies, as well as a frank vivacity and a persistent bitterness. Lively, nervous, the balance tends towards freshness without too much harshness. The typical range of aromas perfectly reflects this beautiful grape variety.

SERVING

Serve with a watercress velouté, braised endives and sesame tiles, snails in parsley butter or goat's milk cheese, such as Selles sur Cher. Serving temperature: 12°C.

