



DOMAINES SCHLUMBERGER
depuis 1810

PINOT GRIS LES PRINCES ABBES 2020



TECHNICAL INFORMATION

dry

medium dry

medium sweet

sweet

- Alcohol : **13,72°**
- Acidity : **3,67 grs/l**

- Residual sugar : **8,08 grs/l**
- Appellation : **AOC ALSACE**

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" September 2021

The robe is deep golden with light brown reflections of good intensity. The disc is bright, limpid and transparent. The wine presents youth and a slight maceration.

The nose is frank, pleasant and complex. We perceive a dominant of candied odors, yellow fruits, Mirabelle plum, peach skin, barley and button mushroom. Airing amplifies these smells and reveals a floral note, rose petal, liquorice and a fine smoky register. The nose beautifully reflects the temperament of this great grape variety. Racy, it provides a lot of pleasure.

The attack on the palate is moderately full, caressing, the alcohol base is balanced. We evolve on a lively, pearling environment, where we find the range of aromas of the nose, always marked by yellow fruits, peach skin, Mirabelle plum, button mushroom, barley, licorice and this smoky characteristic. There is a hint of bitterness. The finish has a medium length, 5-6 caudalies, with frank without losing its elegant and pleasant aromatic palette.

SERVING

Perfect for pairing a rabbit terrine with pistachios, a pan-fried mushroom with béchamel sauce, pork pancakes with mustard sauce or a soft cheese and washed rind, such as Dauphin. Serving temperature: 12°C.

