



DOMAINES SCHLUMBERGER
depuis 1810

PINOT NOIR LES PRINCES ABBES 2019

TECHNICAL INFORMATION

▼
dry

medium dry

mellow

sweet

- Alcohol : **13,53°**
- Acidity : **3,41 grs/l**

- Residual sugar : **0,30 grs/l**
- Appellation AOC Alsace

HISTORY

It is undoubtedly the first pinot grape variety imported from Burgundy, no doubt because of the similarities in topography and climate between Burgundy and Alsace. This prestigious red grape variety was prominent in Alsace in the middle Ages, but then disappeared, except for certain places where red wine was still appreciated. It is becoming increasingly popular today because of its freshness and fruitiness.

LOCATION

80% comes from the limestone Bollenberg plot and 20% comes from the marl-limestone Saering plot.

WINE-MAKING

Its vinification occurs during a maceration of two weeks. Its growth in traditional tuns for 10 months allows adding a more full-bodied and more complex structure to its typical fruitiness

TASTING

Technical sheet by M. Pascal Leonetti « Best Sommelier of France 2006 » October 2020

The robe is ruby red with purple 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 little red fruit scents, redcurrant, blackberry, cherry as well as a light note of delicate vegetal. The airing enhances these scents and reveals a slight floral hint of peony and wild red fruits, vineyard peach and damson plum. The nose perfectly shows the characteristics of the Pinot Noir of the Alsace region. It oscillates between a bright fruit and delicate vegetal, which proves the perfect management of grape ripeness.

The onset in the mouth is slender and the alcohol support full-bodied. The wine evolves on a bright medium, marked by a sparkling note. We find the same aromas as on the nose, still dominated by wild red fruits, redcurrant, blackberry, cherry, flowers, peony, vineyard peach, damson plum and this touch of delicate vegetal. The tannin is ripe and bright. The finish has a good length, 6-7 caudalies, and a persistent and elegant liveliness. The balance of this wine is graceful and subtle. The tannin is intelligently extracted. Its finesse confirms the mastery of winemaking, enhanced by a bright range of aromas.

SERVING

It can be associated with toasts of Cecina from Leon but also with a red fruit seasoned roast veal or a hind fillet with cranberries and wild mushrooms. Temperature of service 15°C.

