

DOMAINES SCHLUMBERGER depuis 1810

# **PINOT NOIR LES PRINCES ABBES 2020**

**TECHNICAL INFORMATION** medium dry | medium sweet |

- Alcohol : 13,57° - Residual sugar : 0,25 grs/l - Acidity : 4,19 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 marllimestone 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 » September 2022

The color is cherry red with purple reflections, of good intensity. The disc is shiny, limpid and transparent. The wine presents youth.

The nose is frank, pleasant, of good intensity. Racy, we perceive a dominant scent of red fruits, cherry, blackcurrant and cocoa. Aeration amplifies these smells and reveals the flowers, the rose, and a larded, smoky register. The quality of the raw material ensures an accurate profile of the grape variety. Very typical Alsace, it provides pleasure.

The attack on the palate is slender, the alcohol support balanced. We evolve on a lively medium, finely sparkling, where we find the range of aromas of the nose, always focused on red fruits, blackcurrant, cherry, chocolate, flowers, rose and a smoky side. The tannic structure is ripe, chiseled. The finish presents a good length, 7-8 caudalies, as well as a fine persistent vivacity. The balance is digestible and elegant, it superbly conveys the Alsatian character of an excellent Pinot Noir. Great success.

## **SERVING**

To be offered, at the table, on a dry Iberian Bellota Reserva Lomo, a hunter's pheasant terrine or a sautéed rabbit with bacon bits and mushrooms. Serving temperature 16°.

