



DOMAINES SCHLUMBERGER  
depuis 1810

## PINOT BLANC LES PRINCES ABBES 2021



### TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **12,66°**  
- Acidity : **4,41 grs/l**

- Residual sugar : **1,17 grs/l**  
- Appellation : **AOC Alsace**

### HISTORY

Even though the Pinot Blanc is very old (already known in the 16th century), it achieved its present reputation only during the last few years. This grape variety is not originating from the Bourgogne (Burgundy) region but comes from Northern Italy. It was first introduced by the Anglo-Saxons. The French then also discovered it gradually and they began to appreciate this wine for its qualities of freshness, suppleness and its food-friendliness.

### LOCATION

Our Pinot Blanc is located essentially in the vines of Saering & Spiegel as well as the localities of Bux and Bollenberg.

### WINE-MAKING

Pneumatic pressing, static racking. Fermentation in thermo-regulated tuns for one to four months. Maturing for seven months on fine lees.

### TASTING

*Technical sheet by M. Pascal Leonetti « Best Sommelier of France 2006 » September 2022*

The color is lemon yellow with clear 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 white fruits, golden apple, citrus fruits, lemon and white flowers. Aeration amplifies these smells and reveals hops, lemongrass and a fine smoky register. The good sanitary state of the grapes translates a racy, very pleasant odor profile.

The attack on the palate is slender, the alcohol support balanced. We evolve on a sharp medium, marked by pearling. The range of aromas recalls the nose, always focused on citrus fruits, lemon, apple, white flowers, fine vegetal, lemongrass, hops and always this underlying smoky note. We feel a slight bitterness. The finish has a good length, 6-7 caudalies, as well as a persistent frank liveliness. The balance is focused on freshness. The tension of the wine is pleasant, refreshing, wonderfully underlined by the elegance of the range of aromas.

### GASTRONOMY

Do not hesitate to combine it with a salad of peas and carrots, grilled herring with lemon, pibales in the Basque Country style or a goat's milk cheese, such as Bouton de Culotte. Serve at 12°C.

