



DOMAINES SCHLUMBERGER  
depuis 1810

## PINOT GRIS LES PRINCES ABBES 2021



### TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **13,49°**
- Acidity : **3,57 grs/l**

- Residual sugar : **11,63 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 2022*

The robe is a buttercup yellow with clear reflections of good intensity. The disc is shiny, limpid and transparent. The wine presents youth.

The nose is frank, pleasant, a little restrained. Complex, we perceive a dominant scent of yellow fruits, quince, Mirabelle plum and button mushroom. Aeration amplifies these odors and reveals caramel, orgeat, praline and a smoky register. The nose testifies to the perfect sanitary state of the harvest. Still a little austere, time will restore its charisma.

The attack on the palate is fleshy, round, 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 yellow fruits, Mirabelle plum, quince, button mushroom, praline, orgeat, caramel and smoked. We feel a hint of bitterness. The finish has a good length, 8-9 caudalies, as well as a frank vivacity and a slight bitterness. Nice tasty balance for this structured and compact Pinot Gris. The structure has the stuff camped on a range of racy aromas.

### SERVING

I like to combine it, at the table, with a terrine of pork liver, roast white tuna with mushrooms and tomatoes, vol au vent of poultry with dried fruits or a soft cheese with a washed rind, such as Petit Gaugry. Serving temperature: 12°C.

