



DOMAINES SCHLUMBERGER
depuis 1810

AOC ALSACE PINOT GRIS LES PRINCES ABBES 2022



TECHNICAL INFORMATION

dry | medium dry | mellow | sweet

- Alcohol : **13,33°**
- Residual sugar : **11,3 grs/l**
- Acidity : **3,85 grs/l**
- Appellation : **AOC ALSACE**
- Contains sulphites
- Energetic value : **77,80Kcal/100MI**

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" February 2024

The color is golden yellow with light reflections of good intensity. The disk is bright, limpid and transparent. The wine is youthful.

The nose is frank, pleasant, a little restrained. A fine, dominant scent of autumn fruits, quince, Mirabelle plum and orange blossom. Aeration amplifies these scents, revealing mushroom, honey, caramel and orgeat. Complex and racy, the nose testifies to the perfect health of the grapes. Already very pleasant, it has a bright future ahead of it.

The attack on the palate is moderately full-bodied and soft, with balanced alcohol support. The mid-palate is incisive, marked by pearlescence. The range of aromas on the nose is still dominated by Mirabelle plum and quince, but also orange blossom, orgeat, button mushroom, honey and caramel. There's a hint of savory bitterness. The finish is long, 8-9 caudalies, with a clean vivacity and persistent bitterness. Excellent balance, flattering and firm at the same time, this wine delights with its delicacy and character.

SERVING

Ideal for the table, I like to pair it with tuna rillettes with mascarpone, spicy poultry samosas, a duck terrine with hazelnut and pistachio, or a soft cheese with a washed rind... Serving temperature: 12°C.

