



DOMAINES SCHLUMBERGER
depuis 1810

AOC ALSACE PINOT BLANC LES PRINCES ABBES 2023



TECHNICAL INFORMATION

▼
dry | medium dry | mellow | sweet

- Alcohol : **12,5°**
- Residual sugar : **0,5 grs/l**
- Acidity : **4,27 grs/l**
- Appellation : **AOC Alsace**
- Contains sulphites
- Energetic value : **73Kcal/100ml**
302,90Kj/100ml

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. Romain ILTIS « Best Sommelier of France 2012 » July 2025

A wine that displays an attractive character from the start. The aromas of white fruits stand out and give a character of freshness to the nose, accentuated by a sensation of fresh breadcrumbs. On the palate, the wine is dry, straight, ample and refreshing. A floral character testifies to its freshness and brings lightness to the whole. The length is digestible and fresh, maintaining palatability.

GASTRONOMY

I like to pair it with mackerel in white wine, three-fish sushi, pea and carrot curry or goat's milk cheese... Serve at 12°C.

