



DOMAINES SCHLUMBERGER  
depuis 1810

# AOC ALSACE PINOT GRIS LES PRINCES ABBES 2023



## TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **13,5°**
- Acidity : **3,65 grs/l**
- Contains sulphites

- Residual sugar : **7,8 grs/l**
- Appellation : **AOC ALSACE**
- Energetic value : **81,10Kcal/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 Romain ILTIS "Best Sommelier of France 2012" July 2025*

A wine that is already open and delicious, characterized by a generous aromatic palette of white fruits. The palate is elegant, balanced, and possesses great finesse. It combines aromas of cooked pears and notes of honey in a rounded but not sweet texture.

The length is dense, imbued with the vintage, reminiscent of toasted cereals and caramel. A charming wine for every occasion.

## SERVING

Ideal for the table, I like to pair it with poultry, feathered game, terrines, and a charcuterie platter, with a delicious stew or even on a platter of soft, washed-rind cheeses... Serving temperature: 12°C.

