



DOMAINES SCHLUMBERGER
depuis 1810

AOC ALSACE PINOT NOIR

LES PRINCES ABBES

2021

TECHNICAL INFORMATION

▼
dry

medium dry

medium sweet

sweet

- Alcohol : **12,13°**
- Acidity : **3,61 grs/l**

- Residual sugar : **0,5 grs/l**
- Energetic value : **66,90 kcal/100 ml**

HISTORY

It is undoubtedly the first pinot grape variety imported from Burgundy, no doubt because of the similarities in topography and climate between Burgundy and Alsace. This prestigious red grape variety was prominent in Alsace in the middle Ages, but then disappeared, except for certain places where red wine was still appreciated. It is becoming increasingly popular today because of its freshness and fruitiness.

LOCATION

80% comes from the limestone Bollenberg plot and 20% comes from the marl-limestone Saering plot.

WINE-MAKING

Its vinification occurs during a maceration of two weeks. Its growth in traditional tuns for 10 months allows adding a more full-bodied and more complex structure to its typical fruitiness

TASTING

Technical sheet by M. Pascal Leonetti « Best Sommelier of France 2006 » April 2023

The color is cherry red with violet reflections, of good intensity. The disc is shiny, limpid and transparent. The wine presents youth.

The nose is frank, pleasant and of good intensity. We perceive a dominant scent of red fruits, currant, cherry and a fine, larded register. Aeration amplifies these odors and reveals the black fruits, the blackberry, the meat juice and the spices, the pepper. The good sanitary state of the grapes translates a typical nose, representative of the Pinot Noir profile of Alsace, flattering and complex.

The attack on the palate is slender, the alcohol support balanced. We evolve on a lively medium, marked by pearling. We find the range of aromas of the nose, still dominated by red fruits, currant, cherry, black fruits, blackberry, meat juice, bacon and spices, pepper. The firm tannic structure develops a fine astringency. The finish presents a good length, 8-9 caudalies, as well as a fine vivacity and a slight persistent astringency. The balance shows on the freshness, the finesse, with a touch of welcome firmness. The range of aromas is a delight. Great success.

SERVING

I like to pair it with Grison meat, roast pork in the oven or Marengo veal...
Serving temperature 16°.

