



DOMAINES SCHLUMBERGER
depuis 1810



PINOT GRIS SCHIMBERG 2019

TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **14,33°**
- Acidity : **3,40 grs/l**

- Residual Sugar: **3,10 grs/l**
- Appellation : **AOC ALSACE**

HISTORY

Since the middle ages, the Abbés Princes of the Murbach Abbey operated this terroir. The Schlumberger family has acquired it in the middle of the 19th century and it was commercialized until the late 1960s.

LOCATION

The Schimberg is a hillside overlooking the Guebwiller city with south exposure. Resulting from a soil with large Grauwackes deposits (volcanic rock debris of greyish colour).

WINE-MAKING

It is made from grapes cultivated on selected plots of Pinot Gris. Planted by hand, the grape juice is placed in 500l barrels (demi-muids) to ferment. It is then matured on less in demi-muids for 12 months before bottling.

TASTING

Technical sheet by M. Pascal Leonetti « Best Sommelier of France 2006 » September 2021

The color is golden yellow with light reflections of good intensity. The disc is bright, limpid and transparent. The wine presents youth.

The nose is frank, pleasant and intense. We perceive a predominantly woody, vanilla, finely toasted, caramelized scent. Airing amplifies these smells and reveals yellow fruits, quince, Mirabelle plum, butter, button mushroom and flint. The nose has a remarkable profile!!! Marked by a noble woodiness, the quality of the fruit sublimated by the terroir is very promising.

The attack on the palate is dense and full-bodied. We evolve in a medium with strict liveliness, marked by a pearling environment. The range of aromas is reminiscent of the nose, always enhanced by aging. We find vanilla, toast, caramel, butter, yellow fruits, Mirabelle plum, quince, button mushroom and, filigree, this mineral touch grilled with flint. There is a hint of bitterness. The balance is compact, powerful, it presents perfect tension and a vigorous dry extract. The aromatic palette is sumptuous.

GASTRONOMY

Ideal to pair with a mushroom terrine, a porcini and Comté soufflé, roasted poultry in herb butter or an uncooked pressed cheese with a washed rind, such as farmhouse Reblochon. Serving temperature: 12°C.

