



DOMAINES SCHLUMBERGER
depuis 1810

AOC ALSACE PINOT NOIR STEIN 2022

TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **12,17°**
- Acidity : **3,38 grs/l**
- Contains sulphites

- Residual Sugar : **0,3 grs/l**
- Energetic value : **70,90 kcal/100 ml**

HISTORY

The place called Stein is at the top of the Bollenberg hill. The name Bollenberg derives certainly from "Belen" or "Belanus", Celtic god of fire in pastoral life. Stein means stone in German and defines the stony soil of this place.

LOCATION

Clearly separated from the Vosges slopes, the Bollenberg hill extends from Rouffach to Issenheim, a few kilometers north of Guebwiller. The place called Stein is on the ridgeline to the west and made up of the Grande Oolithe's limestone. It forms compact and dry layers with thin soils. The exceptional climate is due to the geographic location of the hill, that is part of the Guebwiller's field of faults. The average low rainfall of 350 mm per year is mainly due to the intense summer storms that regulate the great drought, making the Bollenberg hill the driest limestone hill in France.

WINE-MAKING

After a 3 weeks maceration, the wine is then aged in Burgundian oak barrels of 225l and in small capacity casks for approximately 18 months. After a light filtration, the wine is bottled.

TASTING

Technical sheet by M. Pascal Leonetti « Best Sommelier of France 2006 » November 2024

The color is cherry red with purple reflections, of good intensity. The disc is bright, crystal clear and transparent. The wine presents a beautiful youth.

The nose is frank, pleasant, of good intensity. We perceive a dominant scent of red fruits, blackcurrant, cherry, flowers, violet, subtly highlighted by noble woody notes. Aeration amplifies these odors and reveals the cigar humidor, sandalwood, cocoa, and Sichuan pepper. The range of scents is resplendent, classy, elegant, and vibrant. It represents a model in this color.

The attack on the palate is moderately full, the alcohol support balanced. We evolve on a lively environment, marked by sparkling. We find the range of aromas of the nose, always focused on red fruits, cherry, blackcurrant, flowers, violet, cocoa, sandalwood, cigar cellar and noble woody notes. The ripe tannin develops a fine astringency. The finish presents a nice length, 10-11 caudalies, as well as a fine liveliness and a slight astringency. The balance is right. Accessible and well constituted, it offers an aromatic range of beauty, flattering and noble. A must in the region.

GASTRONOMY

Ideal at the table, with a duck breast with red fruits and gingerbread toast, these roasted lamb chops, fresh cherry jus, artichokes with pepper and gnocchi or a pan-fried venison escalope with mushrooms... Serving temperature 17°.

