DOMAINES SCHLUMBERGER
depuis 1810

PINOT BLANC LES PRINCES ABBES 2019



TECHNICAL INFORMATION

dry | medium dry | mellow | sweet

- Alcohol : **12,58°**
- Acidity : **3,73 grs/l**
- Residual sugar : **1,07 grs/l**
- Appellation : **AOC Alsace**

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. Pascal Leonetti « Best Sommelier of France 2006 » October 2020

The robe is lemon yellow with light reflections, of good intensity. The disk is bright, limpid and transparent. The wine shows youth.
The nose is marked, pleasant and intense. We perceive a dominant of sophisticated scents, white fruits, golden apple, flowers, hop and a slight hint of smokiness. The airing enhances these scents and reveals Williams pear and fresh mushroom. The nose perfectly captures the characteristics of the varietal fragrance. Flattering and understandable, it delivers a great pleasure.
The onset in the mouth is slender and the alcohol support full-bodied. The wine evolves on an incisive, sharp, saline, sparkling medium. We find the same aromas as on the nose, still dominated by golden apple, Williams pear, white flowers, hop, fresh mushroom and this smokiness. We perceive a hint of bitterness. The finish has a good length, 6-7 caudalies and a persistent and marked liveliness. The balance of this wine is focused on freshness. Tonic and precise, it offers a bright range of aromas based on the terroir. Excellent wine.

GASTRONOMY

Ideal with potato croquettes, onion-marinated herring salad, cod gratin with shrimps or a goat's milk cheese such as the Charolais. Serve at 12°C.

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