DOMAINES SCHLUMBERGER
depuis 1810

PINOT BLANC LES PRINCES ABBES 2020



TECHNICAL INFORMATION

dry | medium dry | mellow | sweet

- Alcohol : **13,25°**
- Acidity : **2,99 grs/l**
- Residual sugar : **3,52 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 Léonetti « Best Sommelier of France 2006 » September 2021

The colour is lemon yellow with golden reflections of good intensity. The disc is bright, limpid and transparent. The wine presents youth.
The nose is frank, pleasant and of good intensity. We perceive a predominantly flowery, then fruity scent, golden apple and pear. Airing amplifies these smells and reveals sweet almond, hops, button mushroom, wonderfully underlined by a fine fermentation character. The nose, still a little restrained, presents a ripe and racy profile. The health of the grapes is perfect.
The attack on the palate is moderately full, the alcoholic base is full-bodied. It evolves on a tense, pearling environment, marked by the aromas of the nose. The flowers, the fruits, the sweet almond, the golden apple, the pear, the hops, the butter, the button mushroom. There is a hint of firm bitterness. The finish is medium, 5-6 caudalies, with fine liveliness and frank bitterness. Firm and powerful, the balance shows a beautiful virile character, supported by a range of racy aromas.

GASTRONOMY

I like to pair it with herring brandade, cauliflower gratin with anchovies, fish croquettes or goat's milk cheese, like Crottin de Cocumont. Serve at 12°C.

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