DOMAINES SCHLUMBERGER
depuis 1810

PINOT GRIS LES PRINCES ABBES 2017



TECHNICAL INFORMATION

dry | medium dry | mellow | sweet

- Alcohol : **13,83°**
- Acidity : **3,86 grs/l**
- Residual sugar : **5,74 grs/l**
- Appellation : **AOC Alsace**

HISTORY

Originally named Tokay d'Alsace, then Tokay Pinot Gris, this type of vine is not related to the Hungarian Tokaji, which comes from the Furmint type of vine. In reality it is a pinot from Burgundy that became known in Alsace from the 17th century. The name Pinot Gris is generalized since 2007.

LOCATION

Primarily produced in the named locality of Schimberg situated in the valley of Guebwiller, on a volcanic subsoil, our Pinot Gris benefits from a full South exposure.

WINE-MAKING

Slow pneumatic pressing, static racking. Fermentation in thermo-regulated tuns for 1 to 4 months. Maturation on lees from 6 to 8 months.

TASTING

Technical sheet by Mr Pascal Leonetti "Best Sommelier of France 2006" January 2019

The robe is light yellow with green reflections of medium intensity. The disk is bright, limpid and transparent. The wine shows youth.
The nose is marked, pleasant, a bit short. We perceive a complex dominant of fruity scents, apple, honey and lovage. The airing enhances these scents and reveals quince, hop, button mushrooms and a slight smokiness. A bit retained, the nose shows sophistication. It needs time to express itself. Patience…
The onset in the mouth is moderately ample, round and heady. The wine evolves on a medium of marked liveliness, with a slight sparkling note. We find the same aromas as on the nose, dominated by autumn fruits (quince, apple, Mirabelle plum), but also hop, honey, button mushrooms, slightly smoked. We perceive a hint of bitterness. The finish has a good length, 6-7 caudalies, a strict liveliness and a persistent bitterness. This vigorous wine with sophisticated aromas has a nice and delicious structure. A real success!

SERVING

It can be associated with an omelet with lardons, steamed mushroom pancakes, a sliced turkey with cream sauce, tagliatelle with garlic sauce or a soft and washed-rind cheese, such as the Pied-de-Vent (Canada) Serve at 12°

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