



DOMAINES SCHLUMBERGER
depuis 1810

AOC ALSACE PINOT GRIS LES PRINCES ABBES 2023



TECHNICAL INFORMATION

dry | medium dry | mellow | sweet

- Alcohol : **13,47°**
- Acidity : **3,65 grs/l**
- Contains sulphites

- Residual sugar : **7,8 grs/l**
- Appellation : **AOC ALSACE**
- Energetic value : **81,10Kcal/100MI**

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" February 2025

The color is golden yellow with light reflections. The disc is shiny, limpid, transparent. The wine shows youth.

The nose is open, clear. We perceive a smell of honey flowers, Robinia acacia flowers and autumn fruits, quince, Mirabelle plum and Golden apple. Aeration amplifies these odors and reveals delicate honeyed notes. A very pretty nose which demonstrates the beautiful maturity of the grapes.

The attack on the palate is supple, quite ample, the alcohol support provides a nice richness, without excess. We operate in a gourmet, vinous environment. We find the aromas of the nose, always dominated by yellow, ripe, sunny fruits. The finish has a nice length, with freshness and nice suppleness. Very beautiful balance, flattering and firm at the same time, this wine delighted by its delicacy and its power. Already very pleasant, he has the future ahead of him.

SERVING

Ideal for the table, I like to pair it with poultry, feathered game, terrines, a charcuterie platter, with a delicious stew or even on a platter of soft, washed-rind cheeses... Serving temperature: 12°C.

