



DOMAINES SCHLUMBERGER
depuis 1810

PINOT GRIS LES PRINCES ABBES 2011



TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **13,65°**
- Acidity : **5,54 grs/l**

- Residual sugar : **11,9 grs/l**

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

Manual harvest, started on 02/09/2011. Slow pneumatic pressing, static racking. Fermentation in thermo-regulated tuns for 1 to 4 months. Maturation on lees from 6 to 8 months. Bottled in June 2012.

TASTING

Technical sheet by M.Romain ILTIS. Best Sommelier of France 2012

The appearance is of buttercup yellow colour with golden reflections. The disk is clear and thick, the robe is light-coloured and fluid with a beautiful clarity.

On the nose, the aromas are at first very much present, dominated by yellow fruits such as mirabelle. After aeration, the nose is intensified with notes of cooked fruits such as mirabelle jam combined with aromas of candied fruits. A delicate touch of bergamot completes the aromatic palette. The olfactory quality of this wine is characterised by aromas derived from a beautiful maturity of the grapes.

The onset is frank, this wine is dry. An ample structure includes melted sugars and has a tonic and present freshness. I feel a fine aromatic intensity marked by fruits and spices. The fruits are expressed in a register of ripe pear and dried dates while the spices are revealed through the white pepper and caraway. The length is between 4 and 5 caudalies, on a refreshing finish of fresh hazelnuts.

SERVING

Serve with: Meat terrine and pate, poultry

Example: Meat pie with pistachio, chicken roulade with chicken liver.

Serve at 12°.

