



DOMAINES SCHLUMBERGER
depuis 1810

PINOT GRIS GRAND CRU SPIEGEL 2007

TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **13,39°**
- Acidity : **3,19 grs/l**

- Residual sugar : **24 grs/l**

HISTORY

Spiegel has been well known for over 50 years, a time during which the owners of this plot have done their utmost to preserve its originality.

LOCATION

Spiegel lies on sandy-clay and faces east. It stretches out halfway up the slope between Guebwiller and Bergholtz at an altitude of 260 to 315 meters.

WINE-MAKING

The grapes are hand-picked and whole bunches are pressed. There is static settling of the lees. The wine is fermented in temperature controlled tuns, followed by raising on the lees for 8 months.

TASTING

Technical sheet by M. Pascal Leonetti : Best Sommelier of France 2006

The robe is a light golden yellow with green reflections of a good intensity. The disk is bright, limpid and transparent. The wine has a fine youthful quality. The nose is marked, pleasant, distinguished and intense and gives out a dominant of candied scents, white flesh fruits, quince, and apple, delicately smoky. Airing enhances the fruity character and reveals a very complex underlying minerality. The nose is splendid and pure. Time will allow it to open out.

The onset in the mouth is ample and marrowy, the alcoholic base is vigorous. One evolves on a medium with a marked and refreshing vivacity supported by a slightly sparkling note. The range of flavors is in line with that of the nose, candied dominant of white flesh fruits, quince, apple, pear, and autumn fruits, slightly smoky.

The finish has a beautiful length, 7 caudalies and a incisive vivacity. The structure of this wine is remarkably tasty and fleshy. Time will allow to refine it.

GASTRONOMY

To be tasted again in 8-10 years but already very pleasant on a pan-fried foie gras with Mirabelle plums. Serving temperature 12°C.

PRESS



91/100 WINE SPECTATOR 2010

« An elegant wine with much to offer, from the pretty floral nose to the well-meshed acidity to the flavors of pear sorbet, ripe apricot and Clementine. An undercurrent of spice lingers on the long finish. »

