



DOMAINES SCHLUMBERGER
depuis 1810

PINOT BLANC LES PRINCES ABBES 2016

TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **12,76°**
- Acidity : **3,66 grs/l**

- Residual sugar : **3,54 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 Leonetti « Best Sommelier of France 2006 » january 2018

The robe is lemon yellow with light green reflections of good intensity. The disk is bright, limpid and transparent. The wine shows youth.

The nose is marked, pleasant and intense. Sophisticated, we perceive a dominant of fruity scents, apple, citrus fruits (lemon) and a slight floral hint of white flowers. The airing enhances these scents and reveals broom with secondary acid candy and hop. The grapes are ripe and healthy. A little bit austere, they express very well the precision of this vintage.

The onset in the mouth is moderately ample, fleshy with a full-bodied alcohol support. The wine evolves on a medium of marked vivacity, with a sparkling note. We find the same aromas as on the nose, still dominated by citrus fruits, apple, broom and a less perceptible hint of hop and English candy. We perceive a hint of firm bitterness. The finish has a good length, 5-6 caudalies, with a fine liveliness and a persistent bitterness. The structure of this wine shows complexity and aromatic precision. The tasty balance comes from a slight but noble bitterness, with a very good structure.

GASTRONOMY

It can be associated with Alsatian cuisine, a saveloy salad, mackerel sushis, sardine rillettes or a fresh goat's milk cheese. Serve at 12°C.

