



DOMAINES SCHLUMBERGER  
depuis 1810

## PINOT GRIS LES PRINCES ABBES 2016



### TECHNICAL INFORMATION

▼  
dry

medium dry

mellow

sweet

- Alcohol : **13,48°**  
- Acidity : **3,71 grs/l**

- Residual sugar : **9,61 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

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" April 2018*

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

The nose is marked, pleasant and of good intensity. Subtle, we perceive overripe and Earth notes that are fine reveals yellow fruits, golden apple, quince, Mirabelle plum, orgeat syrup and this characteristic smokiness. Still a bit retained, the range of scents needs time to express itself.

The onset in the mouth is dense and rich. The alcohol support is heady. The wine evolves on an edgy medium, marked by a sparkling note. We find the same overripe aromas as on the nose, still dominated by honey, button mushrooms, orgeat syrup, yellow fruits (golden apple, Mirabelle plum, quince) and still this fine, underlying and complex smoky touch. We perceives a hint of firm bitterness. The finish has an average length, 5-6 caudalies, an underlying liveliness and a persistent hint of bitterness. The balance of this wine is compact. Rich and tasty, it shows good typicity. Complex and heady, it provides a lot of pleasure.

### SERVING

It can be associated with traditional French cuisine : a Goose terrine with Armagnac, a blanquette of veal with candied onions, a poultry vol-au-vent with mushrooms or a soft rind-washed cheese such as the Coeur d'Arras. Serve at 12°

