



DOMAINES SCHLUMBERGER
depuis 1810

PINOT BLANC LES PRINCES ABBES 2018

TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **12,84°**
- Acidity : **3,19 grs/l**

- Residual sugar : **1,66 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 » October 2019

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

The nose is marked, pleasant and intense. Distinguished, we perceive a dominant of juvenile scents, marked by yellow fruits (golden apple, pear), white flowers and hop. The airing enhances these scents and reveals citrus fruits (lemon), apricot, fresh mushroom and a ferruginous, bloody touch. The nose is vigorous and accessible. The fragrance range shows a perfect grape ripeness and a characteristic varietal profile. Great achievement.

The onset in the mouth is slender, with a nice silky touch and something round. The alcoholic base is full-bodied. The wine evolves on a rigorous medium, marked by a sparkling note. The range of flavours is in line with that of the nose, still dominated by white flowers, fruits (lemon, golden apple, pear, apricot), hop and fresh mushroom. The finish has a good length, 6-7 caudalies, and a rigorous vivacity. The structure shows a fresh and digestible balance. Distinguished, the profile of this Pinot Blanc is one of many solid values of the vineyard.

GASTRONOMY

It can be associated, during a nice picnic, with a slice of bread and mackerel grilled with bush, a spring vegetable pie, aubergine and Mozzarella rolls or, of course, a fresh ewe's milk cheese, such as the Brocciu Curtinese. Serve at 12°C.

