



DOMAINES SCHLUMBERGER
depuis 1810

PINOT GRIS GRAND CRU SPIEGEL 2019



TECHNICAL INFORMATION

dry | medium dry | mellow | sweet

- Alcohol : **13,48°**
- Residual sugar : **39,24 grs/l**
- Acidity : **4,08 grs/l**
- Appellation : **AOC ALSACE GRAND CRU**

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" October 2021

The colour is lemon yellow with clear reflections of good intensity. The disc is bright, limpid and transparent. The wine presents youth.

The nose is frank, pleasant, a little restraint. Complex, we perceive fine smells of yellow fruits, quince, Mirabelle plum and honey. Airing amplifies these smells and reveals fine notes of flowers, acacia, grilled, smoked. Still a little on the reserve, the nose diffuses a racy, ripe register, representative of the soil.

The attack on the palate is dense, semi-syrupy, silky and full-bodied. We evolve on a medium with frank liveliness, marked by a pearling environment. The range of aromas, more pronounced than on the nose, presents Mirabelle plum, quince, apricot, flowers, acacia, honey, orange blossom and always the smoky and toasted character. We feel a fine astringent bitterness. The finish has great length, 11-12 caudalies, along with strict liveliness and lingering bitterness. Concentrated and opulent, the balance retains a beautiful delicacy of structure. Never saturating, this wine takes time to assert its aromatic dimension.

GASTRONOMY

To serve on a roast pork stuffed with apricots, game sauce, a lacquered duck, venison hazelnuts with a sweet and sour sauce or a blue cheese, such as Gorgonzola. Serving temperature 12°C.

