

Pinot Gris, Les Princes Abbés, Domaines Schlumberger

Alsace, France



Product code	DS05ZZWC
Grapes	Pinot Gris
Country	FRANCE
ABV%	13
Case Size	12
Closure Style	Not Set
Producer	Domaines Schlumberger
Vintage	2016



Biodynamic



Vegetarian



Producer

An estate nestled in the hills of Guebwiller in Southern Alsace, carefully managed and expanded by the Schlumberger family since 1810. Thanks to the foresight of Ernest Schlumberger at the turn of the 19th Century, the family lands increased from just 20ha to 140ha. Ernest purchased phylloxera-ravaged vineyards, replanting and resurrecting as he went. Over half of these vineyards are classified as Grand Cru sites, producing steely mineral led wines from the four famous Grand Crus of Guebwiller: Saering, Kitterle, Kessler and Spiegel. The wines have longevity and life, not just from these steep stony sites but from a deep rooted culture of organics, sustainability and on 30ha, biodynamic farming. Séverine Beydon-Schlumberger and her brother Thomas now run the company with their Uncle Alain Freyburger making the wines in tandem with nature.

Tasting Notes

Intense, spicy bouquet leading to luscious fruit on the palate and a long finish.

Viticulture

Primarily produced in the named locality of Schimberg situated in the valley of Guebwiller, on a volcanic subsoil, this Pinot Gris benefits from a full South exposure. On the slopes the vineyards are arranged into terraces and are worked by horses, lessening compaction and thus the potential for erosion. The vineyard work is done according to a local charter, TYFLO, a sustainable initiative to eliminate the use of herbicides. In addition, 30 of the domaine's hectares are farmed biodynamically.

Winemaking

Maturation on lees from 6 to 8 months.