TINDAL
WINE MERCHANTS

Pinot Gris, Grand Cru Spiegel, Domaines Schlumberger

Alsace, France



Product code	DS11ZZWC
Grapes	Pinot Gris
Country	FRANCE
ABV%	13.5
Case Size	6
Closure Style	Cork
Producer	Domaines Schlumberger
Vintage	2021

Biodynamic

Vegan

Vegetarian

DOMAINES SCHLUMBERGER
DEPUIS 1810

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

The colour is lemon yellow with clear reflections of good intensity. The disc is shiny, limpid, and transparent. The wine presents youth. The nose is frank, pleasant, and intense. We perceive a dominant of candied scents, autumn fruits, quince, Mirabelle plum and honey. Aeration amplifies these odours and reveals orange blossom, orgeat and a fine touch of encaustic. The ripe grape translates a major definition of this beautiful grape variety. Time will allow him to assert himself. The attack on the palate is dense, mellow, and full-bodied. We evolve on a sharp medium, marked by pearling. We find the range of aromas of the nose, always focused on yellow fruits, Mirabelle plum, corner, orgeat, orange blossom, honey, button mushroom, polish, and a characteristic smoky register. We feel a hint of firm bitterness. The finish presents a good length, 8-9 caudalies, as well as a frank vivacity and a persistent bitterness. Superb tasty balance for this rich and compact wine. The tension and firmness testify to a fine dry extract. Great success!

Winemaking

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 less for 8 months