

Pinot Blanc, Les Princes Abbés, Domaines Schlumberger

Alsace, France



Product code	DS21ZZWC
Grapes	Pinot Blanc
Country	FRANCE
ABV%	12.5
Case Size	6
Closure Style	Cork
Producer	Domaines Schlumberger
Vintage	2022



HVE



Vegan



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

The robe is lemon yellow with light reflections, of good intensity. The disk is bright, limpid and transparent. The wine shows youth. The nose is marked, pleasant and intense. We perceive a dominant of sophisticated scents, white fruits, golden apple, flowers, hop and a slight hint of smokiness. The airing enhances these scents and reveals Williams pear and fresh mushroom. The nose perfectly captures the characteristics of the varietal fragrance. Flattering and understandable, it delivers a great pleasure. The onset in the mouth is slender and the alcohol support full-bodied. The wine evolves on an incisive, sharp, saline, sparkling medium. We find the same aromas as on the nose, still dominated by golden apple, Williams pear, white flowers, hop, fresh mushroom and this smokiness. We perceive a hint of bitterness. The finish has a good length, 6-7 caudalies and a persistent and marked liveliness. The balance of this wine is focused on freshness. Tonic and precise, it offers a bright range of aromas based on the terroir. Excellent wine



Viticulture

The grapes for this Pinot Blanc come primarily from the vineyards of Saering & Spiegel as well as the localities of Bux and Bollenberg. Saering is a 27 hectare plot, of which 20 hectares are owned by the Domaine Schlumberger. Its height ranges from 260 to 300 metres and the soil is a light sandstone. Spiegel covers a total area of 18 hectares of which 5 hectares are owned by the Domaine Schlumberger. Its height ranges from 260 to 315 metres, faces east and has a sandstone soil with some marl. Bux and Bollenberg are on limestone/clay. 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

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. Pneumatic pressing, static racking. Fermentation in thermo-regulated tuns for one to four months. Maturing for seven months on fine lees.