Pinot Gris, Les Princes Abbés, Domaines Schlumberger

Alsace, France



Product code	DS25ZZWC
Grapes	Pinot Gris
Country	FRANCE
ABV%	13.5
Case Size	6
Closure Style	Cork
Producer	Domaines Schlumberger
Vintage	2022

HVE Vegan

Vegetarian

Producer

Based in Guebwiller in southern Alsace, Domaines Schlumberger was founded in 1810 and remains family owned, today led by Severine and Thomas Schlumberger. The estate farms around 140 hectares, including some of Alsace's finest steep Grand Cru vineyards on the slopes of the Vosges. A long-standing reference for dry, structured Alsace wines, the focus is firmly on site expression, balance and ageing potential.

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 of good intensity. Sophisticated, we perceive a dominant of yellow fruit scents, quince, Mirabelle plum, honey, flowers and acacia. The airing enhances these scents and reveals hop and fresh mushrooms as well as a characteristic fine smoky touch. The fragrance profile is perfect, it splendidly shows the complexity of this great grape variety. The onset in the mouth is fleshy, soft, the alcohol support is full-bodied. The wine evolves on an incisive and lively medium, marked by a sparkling note. We find the same aromas as on the nose, still dominated by yellow fruits, Mirabelle plum, quince, acacia honey, fresh mushroom, hop and this smoky touch. The finish has a good length, 6-7 caudalies, as well as a frank liveliness. The balance of this wine is tasty and precise. Never is it dominated by the richness and the alcohol support. It delivers a right aromatic palette, typical of the remarkable vineyard work.

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 elimiate the use of herbicides. In addition, 30 of the domaine's hectares are farmed biodynamically.

Winemaking

Originally named Tokay d'Alsace, then Tokay Pinot Gris, this type of vine is not related to the Hungarian Tokaji, which comes from the Furmint type of vine. In reality it is a pinot from Burgundy that became known in Alsace from the 17th century. The name Pinot Gris is generalized since 2007. Slow pneumatic pressing, static racking. Fermentation in thermo-regulated tuns for 1 to 4 months. Maturation on lees from 6 to 8 months.