

MAISONS MARQUES & DOMAINES



Domaines Schlumberger

Pinot Gris Grand Cru Spiegel

Alsace, France
Vintage: 2018

Overview

With a single holding of more than 330 acres at Guebwiller, Domaines Schlumberger is the largest Grands Crus producer in Alsace. All Schlumberger wines are estate-grown. Seventy-five percent of the vines are planted on very steep, terraced slopes, requiring horses be used for fieldwork.

The outstanding quality of the wines is due largely to Schlumberger's superior vineyards, but also because yields are deliberately kept low. The winery produces only 80,000 cases annually, while the law allows for up to 160,000.

Spiegel is the fourth Grand Cru produced from the Schlumberger vineyards. It 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. It is also the smallest in production with only 12 acres. It is primarily comprised of pinot gris, with vines that are 12 years old on average. 1998 was the first vintage made of this wine.

Winemaking

The grapes are picked by hand 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 eight months.

Tasting Notes

The robe is bright golden yellow with light reflections of medium intensity. The disk is bright, limpid and transparent. The nose is marked, pleasant and intense. Distinguished, we perceive a dominant of candied scents of yellow fruits (peach skin, quince, Mirabelle plum) and fresh mushroom. The airing enhances these scents and reveals sweet almond, orgeat, golden apple and a slight hint of smokiness. The nose reflects the perfect state of health of the grapes. It is noble and precise. The onset in the mouth is slender, lively and rich. The alcoholic base is fullbodied. The wine evolves on a medium with a frank vivacity, marked by a sparkling note. We find the same aromas as on the nose, still dominated by yellow fruits (golden apple, Mirabelle plum, quince), sweet almond, orgeat, fresh mushroom and a hint of smokiness. We perceive a firm hint of bitterness. The balance is digestible and tight. Full-bodied, the range of distinguished flavors requires a fine cuisine.

Food Pairing

Pairs beautifully with a bacon and Roquefort cheese quiche, a pan-fried duck foie gras, or a soft rind-washed cheese. Suggested serving temperature is 54°F.

TECHNICAL INFORMATION

Varietals: 100% Pinot Gris