

MAISONS MARQUES & DOMAINES



Domaines Schlumberger

Pinot Gris Les Princes Abbés

Alsace, France
Vintage: 2018

Overview

With a single holding of more than 330 acres in Guebwiller, Domaines Schlumberger is the largest Grands Crus producer in Alsace. All Schlumberger wines are estate-grown. Because of the aridity and steepness of the domains, the yields are about 50 percent of the average for the appellation of Alsace. The resulting grapes are very high quality and have exceptional flavor concentration.

For over 200 years, the Schlumberger family has devoted itself to farming the vineyards with passion, dedication and respect to the environment.

The Les Princes Abbés range is the Schlumberger family's tribute to the Abbots princes from the local Abbey at Murbach who owned the vineyards in the area until the French Revolution, and who were the first to sell the wines from Guebwiller abroad.

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.

Winemaking

Slow pneumatic pressing, static racking. Fermentation in thermo-regulated tuns for one to four months. Maturation on lees from six to eight months.

Tasting Notes

The robe is light yellow with green reflections of medium intensity. The disk is bright, limpid and transparent. The wine shows youth. The nose is marked, pleasant, a bit short. We perceive a complex dominant of fruity scents, apple, honey and lovage. The airing enhances these scents and reveals quince, hop, button mushrooms and a slight smokiness. A bit retained, the nose shows sophistication. It needs time to express itself. Patience... The onset in the mouth is moderately ample, round and heady. The wine evolves on a medium of marked liveliness, with a slight sparkling note. We find the same aromas as on the nose, dominated by autumn fruits (quince, apple, Mirabelle plum), but also hop, honey, button mushrooms, slightly smoked. We perceive a hint of bitterness. This vigorous wine with sophisticated aromas has a nice and delicious structure.

Food Pairing

Pairs beautifully traditional French cuisine, such as a goose terrine with Armagnac, a blanquette of veal with candied onions, a poultry vol-au-vent with mushrooms or a soft rind-washed cheese such as the Coeur d'Arras. The suggested serving temperature is 54°F.

TECHNICAL INFORMATION

Varietals: 100% Pinot Gris