Maisons Marques & Domaines

DOMAINES SCHLUMBERGER
DEPUIS 1810

Domaines Schlumberger

Pinot Blanc Les Princes Abbés

Alsace, France
Vintage: 2023

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.

Winemaking

The pinot blanc is sourced from the Schlumberger family's grands crus vines of Saering and Spiegel as well as the localities of Bux and Bollenberg. Pneumatic pressing, static racking. Fermentation in thermo-regulated tuns for one to four months. Maturing for seven months on fine lees.

Tasting Notes

A wine that displays an attractive character from the start. The aromas of white fruits stand out and give a character of freshness to the nose, accentuated by a sensation of fresh breadcrumbs. On the palate, the wine is dry, straight, ample and refreshing. A floral character testifies to its freshness and brings lightness to the whole. The length is digestible and fresh, maintaining palatability.

Food Pairing

I like to pair it with mackerel in white wine, three-fish sushi, pea and carrot curry or goat's milk cheese... Serve at 12°C.

TECHNICAL INFORMATION

Varietals: 100% Pinot Blanc
Wine Alcohol: 12.5%
Titratable Acidity: 4.27 g/L
Residual Sugar: 0.5 g/L