



DOMAINES SCHLUMBERGER
depuis 1810

PINOT GRIS GRAND CRU SPIEGEL 2020



TECHNICAL INFORMATION

dry | medium dry | medium sweet | sweet

- Alcohol : **13,42°**
- Acidity : **3,78 grs/l**
- Contains Sulfites
- Residual sugar : **27,10grs/l**
- Appellation : **AOC ALSACE GRAND CRU**

HISTORY

Spiegel has been well known for over 50 years, a time during which the owners of this plot have done their utmost to preserve its originality.

LOCATION

Spiegel 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.

WINE-MAKING

The grapes are hand-picked 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 8 months.

TASTING

Technical sheet by M. Pascal Leonetti: "Best Sommelier of France 2006" July 2022

The colour is lemon yellow with clear reflections of good intensity. The disc is shiny, limpid, and transparent. The wine presents youth.

The nose is frank, pleasant, and intense. We perceive a dominant of candied scents, autumn fruits, quince, Mirabelle plum and honey. Aeration amplifies these odours and reveals orange blossom, orgeat and a fine touch of encaustic. The ripe grape translates a major definition of this beautiful grape variety. Time will allow him to assert himself.

The attack on the palate is dense, mellow, and full-bodied. We evolve on a sharp medium, marked by pearling. We find the range of aromas of the nose, always focused on yellow fruits, Mirabelle plum, corner, orgeat, orange blossom, honey, button mushroom, polish, and a characteristic smoky register. We feel a hint of firm bitterness. The finish presents a good length, 8-9 caudalies, as well as a frank vivacity and a persistent bitterness. Superb tasty balance for this rich and compact wine. The tension and firmness testify to a fine dry extract. Great success!

GASTRONOMY

I like to combine it with a small pâté of game birds, salmis sauce, grilled goose foie gras, apricot chutney, poultry stew, royal mushrooms, or a soft cheese with a washed rind, Epoisses type. Serving temperature: 12°C.

