



DOMAINES SCHLUMBERGER
depuis 1810

AOC ALSACE GRAND CRU SPIEGEL PINOT GRIS 2021

TECHNICAL INFORMATION

dry | medium dry | medium sweet | sweet

- Alcohol : **14,22°**
- Residual sugar : **18,9 grs/l**
- Acidity : **4,72 grs/l**
- Energetic value : **84,50 kcal/100 ml**
- Contains sulphites

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" April 2023

The colour is golden 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 aromas, yellow fruits, quince, Mirabelle plum and honey. Aeration amplifies these odours and reveals sweet almond, orgeat, button mushroom, orange blossom, butter, pastries, and an underlying smoky register. The perfect maturity of the grapes reflects a distinguished, complex profile, representative of the high level of quality of the terroir.

The attack on the palate is dense, mellow, the alcohol support is balanced. We evolve on an incisive medium, marked by pearling. We find the range of aromas of the nose, always focused on yellow fruits, golden apple, quince, Mirabelle plum, orange blossom, butter, pastries, barley, sweet almond, mushroom de Paris, honey and a fine smoky touch. We feel a hint of bitterness. The finish presents a good length, 8-9 caudalies, as well as a strict vivacity and a persistent bitterness. The tasty balance is complete. The initial mellowness is perfectly counterbalanced by the beautiful verticality of the structure where the bitters are splendid. The range of aromas, meanwhile, sublimates the whole.

GASTRONOMY

To be served with roast veal with quince and rosemary, pan-fried goose liver cutlets with Mirabelle plums, pork glazed with honey, garlic and ginger or a soft cheese with a washed rind, such as the priest from Nantes... Serving temperature: 12°C.

