

Domaines Schlumberger

Schlumberger Pinot Blanc Les Princes Abbes 2023

Alsace, Alsace, France



Technical Information

Style: Still, White

Varietal(s): 100% Pinot Blanc

ABV (%): 12.5

pH: 3.4

Residual Sugar (g/L): 0.61

Total Acidity(g/L): 4.27

Volatile Acidity(g/L): 0.31

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: No

Allergens: Sulphites

Sustainability:

Organic: Viticulture Only

Biodynamic: No

Sustainable certification: Yes

Vineyard & Viticulture Practice

Sourced principally from Saering and Spiegel, with additional fruit from Bux and Bollenberg. Saering lies north-east of Guebwiller at 260 to 300 metres, facing east and south-east on marl-sandy soils with pebbles and limestone influence. Spiegel sits mid-slope between Guebwiller and Bergholtz at 260 to 315 metres, facing east, with clayey-sandy soils over a marl-sandstone base. Together, these sites support a fresh, precise and food-friendly Alsace Pinot Blanc style.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3185231005127

Bottle Weight (g): 1190

Bottle Dimension (mm): H330, Dia64

Type of Closure: Cork

Case Size: 6X75CL

Case Weight (g): 860

Case Dimension (mm): L360 x W235 x H155

Vintage Notes

NA

Vinification

The grapes were pneumatically pressed before static racking. Fermentation took place in thermo-regulated tuns over one to four months, allowing a clean, controlled expression of fruit and freshness. The wine was then matured for seven months on fine lees, adding texture and balance while preserving the direct, dry profile expected of Pinot Blanc from Alsace.

Tasting Notes

White-fruit aromas lead the nose, giving this Alsace Pinot Blanc an immediate sense of freshness, supported by a subtle note of fresh breadcrumbs. The palate is dry, straight-forward and refreshing, with an ample but clean profile. Gentle floral notes add lift and lightness, while the finish remains fresh, digestible and appetising, making it a versatile by-the-glass or seafood-friendly white wine.

Food Pairing

Pair with mackerel in white wine, three-fish sushi, pea and carrot curry or goat's milk cheese. Its dry, fresh and floral profile suits aperitifs, salads, cooked fish and lighter vegetarian dishes.