Domaines Schlumberger

Schlumberger Pinot Gris Les Princes Abbes 2023

Alsace, Alsace, France

Technical Information

Style: Still, White

Varietal(s): 100% Pinot Gris

ABV (%): 13.5

pH: 3.39

Residual Sugar (g/L): 7.8

Total Acidity(g/L): 3.65

Volatile Acidity(g/L): 0.3

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

Produced with fruits primarily from Schimberg, a named locality in the Guebwiller valley. The site is planted on volcanic subsoil and benefits from a full south exposure, supporting ripeness, aromatic generosity and the rounded texture associated with Alsace Pinot Gris. This vineyard origin gives the wine a clear regional identity while retaining the accessible, table-friendly profile of the Les Princes Abbés range.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3185231009125

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 underwent slow pneumatic pressing followed by static racking. Fermentation took place in thermo-regulated tuns over one to four months, giving the wine time to develop a clean and balanced aromatic profile. It was matured on lees for six to eight months, contributing texture, volume and a rounded mouthfeel.

Tasting Notes

A generous aromatic profile of white fruits opens the nose. The palate is elegant and balanced, combining cooked pear and honeyed notes in a rounded but not overtly sweet texture. Medium-bodied and finely judged, the wine carries a dense finish with impressions of toasted cereals and caramel, giving this Alsace Pinot Gris both immediate appeal and strong food-pairing flexibility.

Food Pairing

Well suited to poultry, feathered game, terrines, charcuterie and slow-cooked stews. It also works well with soft washed-rind cheeses, where its rounded texture and balanced freshness support richer flavours.