

Domaines Schlumberger

Schlumberger Pinot Blanc Les Princes Abbes 2023

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

Packaging Information

Barcode: 3185231005127

Case Weight (g): 860

Case Dimension (mm): L360 x W235 x H155

Bottle Weight (g): 1190

Bottle Dimension (mm): H330, Dia64

Type of Closure: Cork

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.