



ALSACE...ALL ABOUT THE AROMAS

The Wine: Domaines Schlumberger Les Princes Abbes Pinot Gris, 2015, Alsace, France

The Cost: \$24

The Shop: Le Caveau

Tasting Notes:

Aromas: complex fruity notes, golden apple, juicy pear, sweet almond, slight smokiness

Palate: yellow fruits, golden apple, pear, orange blossom

Finish: dry, rich, full-bodied, fresh



Region: If you are serious about white wine, look no further than Alsace, France. This French wine-growing region that sits on the border of Germany is home to world-class Riesling, Gewurztraminer, and Pinot Gris. Alsace has the most diverse soil types in the world which directly influence the wine's flavor. It is also the driest region in France which translates to the absence of diseases and makes it easier for vineyards to become organic, and even biodynamic.

Producer: The vineyards of Domaines Schlumberger were originally planted by the Romans and later controlled by the Prince Abbots of Murbach, an order of monks who established in the town of Guebwiller in southern Alsace. Domaine Schlumberger has the largest vineyards in Alsace and the six successive generations of the family have the distinction of also owning the largest acreage of Alsace grand cru vineyards. Made exclusively from all estate, high-quality fruit, the resulting wines have an exceptional concentration of flavors, delicate sweetness, and balanced acidity.

Varietal: 90% of wines produced in Alsace are white wines. The Nobles Grapes of Alsace (Riesling, Pinot Gris, Muscat, and Gewurztraminer) produce exceptional age-worthy wines within the region along with sweet and sparkling

versions. Riesling is king, Gewurztraminer is heavily aromatic, and Pinot Gris is full-bodied and rich with elements of smoke, mushroom, dried fruit flavors, and honeyed notes.

Food Pairing:

It's the white wine for red wine drinkers so think hearty dishes of roasted pork & game, earthy ingredients like mushrooms and truffles, and local delicacies such as poultry rillettes, rabbit terrine, or sweetbread cassoulette. And because of the fragrant, fruity, and mineral backbones of these wines, they pair well with spicy Asian and Middle Eastern foods alike.



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