



Domaines Schlumberger



Riesling Les Princes Abbés 2006

ANALYTICAL INFORMATION

- * Alcohol : 12.22°
- * Acidity (sulphuric acid) : 4.52 grs/l
- * Residual sugar : 6 grs/l

HISTORY

Riesling is Alsace's noblest and finest grape variety. Although it was introduced in the 15th century by the Rhineland, it actually originates from the Orleanois region. It is very different to its German counterpart and from the numerous Rieslings that can now be found throughout the world.

LOCATION

The Riesling is mainly planted in the BOLLENBERG plot and in the Grand Cru SAERING and KESSLER plots as well as among the young vines of the Grand Cru KITTERLE plot.

HOW IT IS MADE & RAISED

Slowly pressed pneumatically. Static settling of the lees. Fermented in temperature controlled tuns from 1 to 4 months. Raised on the lees for 6 to 8 months.

TASTING NOTES

The robe is a lemon yellow with green reflections of good intensity. The disk is bright, limpid and transparent. The wine has a youthful quality. The nose is frank, pleasant and distinguished. It gives out a dominant of mature fruity scents, of citrus fruits, candied lemon, as well as a slightly floral hint. Airing remains on citrus fruits, delicately enhanced. The nose is marked by a good typicity, delicate and fresh, and the grapes display a beautiful maturity. The onset in the mouth is moderately ample. The alcoholic base is present; one evolves on a fresh and edgy medium. The range of flavours is marked by citrus fruits, candied lemon, lemon peel, delicately spicy, ginger. The finish offers a moderate length, 5 caudalies, and a sharp vivacity.

MATCHING IT WITH FOOD

The structure of this wine makes it a good companion for salads of pan-fried scampi. To be served at a temperature of 12°C. Is to be drunk immediately or kept for 5 years.

Technical sheet elaborated by Mr Pascal LEONETTI

“Best Sommelier of France 2006”
“Best Young Sommelier of France 2003”