



Domaines Schlumberger



# Riesling Grand Cru Saering 2006

## ANALYTICAL INFORMATION

- \* Alcohol : 12.72°C
- \* Acidity (*sulphuric acid*) : 4.71 grs/l
- \* Residual sugar : 8.9 grs/l

## HISTORY

First mentioned in 1250, the SAERING plot escapes from the hill and extends like a peninsula on the plain, forming a sort of tongue of land in the form of a ring. It has been sold under its own since 1830.

LOCATION : 20 ha out of this 27 ha plot belong to our domaine.

To the north of Guebwiller, SAERING faces east and south-east, at an altitude of 260 to 300 meters. SAERING's marl/limestone/sandstone terroir brings out the best in this magnificent, fine, delicate Riesling.

## HOW IT IS MADE & RAISED

Hand-picked. Whole bunches pressed. Static settling of the lees. Fermented in temperature controlled tuns. Raised on the lees for 8 months.

## TASTING NOTES

The robe is a light yellow with green reflections of a mild intensity. The disk is bright, limpid, transparent and crystalline. The wine has a youthful quality.

The nose is marked, pleasant and distinguished, with a good intensity. It gives out a slightly floral and spicy dominant of fruity scents, citrus fruits, lemon. Airing does not give out much more. One can still perceive the fruitiness, combined with a delicate exotic hint. The nose displays much smoothness, and time will help it open out.

The onset in the mouth is ample and fleshy, with a well balanced alcoholic base. One evolves on a medium with a delicate and mature vivacity marked by a sparkling note. The complex range of flavours mixes fruits, citrus fruits, lemon peel, still with a floral character and an underlying minerality.

The finish has a beautiful length in the mouth, 7 caudalies, and a marked vivacity.

## MATCHING IT WITH FOOD

The structure of this wine remains svelte and slender, well suited for cellar keeping. This wine is the perfect companion for the *Ombre Chevalier* or a Matelote (fish) with Riesling sauce.

The recommended serving temperature is 12°.

Technical sheet elaborated by Mr Pascal LEONETTI

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