



DOMAINES SCHLUMBERGER
depuis 1810

RIESLING LES PRINCES ABBES 2011



dry

medium dry

mellow

sweet

TECHNICAL INFORMATION

- Alcohol : **12,88°**
- Acidity : **3,94 grs/l**

- Residual sugar : **5,6 grs/l**

HISTORY

The Riesling is the noblest and finest grape variety of Alsace. Introduced in the 15th century from Rhineland, it is supposed to be in fact originating from the Orleans region. It is very different from its German homologue and from the many other Rieslings that are now appearing all over the world.

LOCATION

Our Riesling is planted essentially in the locality of Bollenberg and in the Grands Crus Saering and Kessler, and also in the young vineyards of the Grand Cru Kitterlé.

WINE-MAKING

Slow pneumatic pressing, static racking. Fermentation in thermo-regulated tuns for one to four months. Matured on lees during six to eight months.

TASTING

The robe is lemon yellow with green reflections, of good intensity. The disk is bright, limpid and transparent. The wine has a beautiful youth.

The nose is frank and pleasant, with great intensity. Elegant, we can perceive dominant fruity aromas of citrus fruits, lemon and a fine touch of spices and ginger. Airing enhances the previous fragrances and reveals its underlying complex mineral character.

The nose develops a beautiful varietal profile. The maturity of the grapes and the vinification are well controlled.

The onset in the mouth is medium-bodied. The alcohol support is balanced. The wine evolves on a medium with strict and edgy vivacity, marked by a sparkling note. The range of aromas is reminiscent of the nose, with a fruity dominant, citrus fruits, lemon, and spices, ginger and always in the background, this underlying mineral touch. The finish has good length, 6-7 caudalies, with a frank vivacity. The balance of this wine is focused on freshness. The varietal typicality is well returned. A very good wine.

GASTRONOMY

I like to serve this wine with starters based on crustaceans or fish, salad of prawns with lemon, salmon fillet with Riesling sauce or Alsatian stew. This wine can be a perfect accompaniment for a fresh goat cheese from the farm. Serve at 12°C.

