



DOMAINES SCHLUMBERGER
depuis 1810

RIESLING GRAND CRU SAERING 2015



TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **14,01°**
- Acidity : **4,34 grs/l**

- Residual sugar : **4,28 grs/l**
- Appellation: AOC Alsace Grand Cru

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

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

WINE-MAKING

The grapes are handpicked and whole bunches are pressed. There is static settling of the lees. The wine is fermented in temperature-controlled tuns, followed by rising on the lees for 8 months.

TASTING

Notes of Pascal Leonetti "Best French Sommelier in 2006" – January 2018

The robe is bright golden yellow with green reflections of good intensity. The disk is bright, limpid and transparent. The wine shows youth.

The nose is marked, pleasant and intense. We perceive a dominant of fresh and fruity scents : citrus fruits, lemon zest, lime and white flowers. The airing enhances the previous scents and evolves into something more ripe (blood orange) and exotic (papaya) with a very noble mineral and smoky touch. Beautiful ripening of the grapes and excellent state of health. The complex profile of the terroir needs time to express itself and flourish. Patience.

The onset in the mouth is moderately ample, round. The alcohol support is full-bodied. The wine evolves on a medium of strict and tense vivacity, with a sparkling note. The range of flavours is similar of that of the nose, still dominated by citrus fruits : lemon zest, yuzu, clementine, blood orange, white flowers and this superb mineral and smoky definition. We perceive the bitters of the terroir. The finish has a good length, 8-9 caudalies, and a frank liveliness. Typical of its terroir, the balance of this wine is slender and precise. Its aromatic range is still a bit short today. Time will be a good ally.

SERVING

It can be associated with tempura calamari with crispy vegetables, an Asian-flavoured centre-cut salmon fillet, a lobster tail with citrus fruits, but also with a goat's milk cheese... Serving temperature 12°C.

