



DOMAINES SCHLUMBERGER  
depuis 1810

## RIESLING LES PRINCES ABBES 2007

### TECHNICAL INFORMATION

▼  
dry

medium dry

mellow

sweet

- Alcohol : **12,61°**  
- Acidity : **4,67 grs/l**

- Residual sugar : **3,9 grs/l**

### HISTORY

Riesling is Alsace's noblest and finest grape variety. Although it was introduced in the 15<sup>th</sup> 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 Kitterlé plot.

### WINE-MAKING

The grapes are pressed pneumatically followed by static settling of the must. Fermentation takes place in temperature controlled tuns from 1 to 4 months. The wine is raised on the lees for 4 months and bottled within the year.

### TASTING

*Technical sheet by M. Pascal Leonetti : Best Sommelier of France 2006*

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

The nose is frank, pleasant with a good intensity. It is distinguished, and one notes a fruity dominant, citrus fruits, candied lemon and a slight mineral, smoky hint. Airing enhances the citrus fruit, lemon character and reveals spicy, ginger, white flower notes, and still this slight delicate minerality. The nose is a delight; the aromatic profile is typical and well emphasized by the reflection of the terroir. Very beautiful nose!

The onset in the mouth is dense and powerful. The alcoholic base is marked. One evolves on an incisive and edgy, finely sparkling medium. One notes fruity aromas, citrus fruits, candied lemon, spices, ginger and always this underlying minerality.

The final shows a good persistence, 7 caudalies, and a strict vivacity. The structure is exemplary, light and distinguished. A well-done work!

### SERVING

To be served at a temperature of 12°C. I like to serve it with a shrimp salad with ginger or with scallops with citrus fruits.

### PRESS



#### 87/100 WINE SPECTATOR 2010

« A dry, tangy white, with modest pineapple, tangerine and apricot notes. Shows subtle acidity and balance, with a light smoke – tinged finish. Drink now.»

