



DOMAINES SCHLUMBERGER
depuis 1810

RIESLING LES PRINCES ABBES 2008

TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **12,31°**
- Acidity : **5,21 grs/l**

- Residual sugar : **2,2 grs/l**
- Yield : **52 hl/ha**

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. In 2008, 70% of our Riesling Les Princes Abbés came from our Grands Crus.

WINE-MAKING

Our Riesling 2008 was harvested from 3 October to 27 October 2008. Slow pneumatic pressing, static racking. Fermentation in thermo-regulated tuns for one to four months. Matured on lees during six to eight months. Bottled in February 2011.

TASTING

AF march 2011

The robe is yellow with green reflections ; the disc is bright and limpid. The nose is marked, frank, with very fresh and fruity notes. Airing develops citrus fruit perfumes (grapefruit, green lime...). In the mouth, the onset is incisive and sinewy. The middle mouth is full-bodied, reinforced by a salinity that also persists at the end mouth along with a superb freshness. Lovers of dry, straight and racy Riesling...enjoy yourselves!

GASTRONOMY

A perfect wine for seafood, shellfish and also for raw or marinated fish. Serve at 12°C.

PRESS

89/100 WINE ENTHUSIAST 2010



« Finely perfumed wine, with all the right crisp, steely character of Riesling. It has bright white fruit flavors, intense initial acidity that broadens out into a

fine, complex wine. Worth aging 3-4 years.

»

88/100 WINE SPECTATOR 2010



« Pretty floral notes and hints of smoke play off of juicy quince and white grape fruit flavors in the lively, elegant white. »

