



DOMAINES SCHLUMBERGER
depuis 1810

RIESLING LES PRINCES ABBES 2012



TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **12,95°**
- Acidity : **3,90 grs/l**

- Residual sugar : **1,3 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

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

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

The nose is frank, pleasant and elegant. Good intensity, we perceive fine fresh, fruity fragrances, citrus fruit, lime, Yuzu in addition to a fine and intricate floral note. Airing enhances the range of citrus fragrances and reveals the spices, ginger. The nose is clean and precise. The mineral nature is not yet revealed ; the wine has to mature a bit more. The health of the grapes is excellent.

The onset in the mouth is moderately ample, chiselled. The alcohol support is balanced. The wine evolves on a sharp and edgy medium, marked by a slight sparkling note. Here we find the predominantly fruity flavours mentioned in olfaction, such as citrus, lime, Yuzu, spices, ginger and also the fragrance of white flowers in a very complex manner. The finish has good length, 6-7 caudalies, its vivacity is frank and persistent.

The balance is more tense than usual and will delight lovers of fresh Riesling, nervous and incisive. The quality of the raw material is exemplary.

GASTRONOMY

I recommend this wine at the beginning of the meal to accompany salmon sushi, "fine de Claire" oysters or fresh goat cheese.

Serve at 12°C.

