



DOMAINES SCHLUMBERGER
depuis 1810

RIESLING LES PRINCES ABBES 2013



TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **12,31°**
- Acidity : **5,10 grs/l**

- Residual sugar : **2,5 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 of 2006 »

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

The nose is open, pleasant and intense. Racy, we can feel a dominant of fruity fragrances, citrus, lime, white flowers and a fine spicy note of ginger. Airing enhances the citrus character and reveals a mineral touch in a very complex manner. The nose reflects the good health of the grapes. The range of fresh fragrances shows a beautiful, classic character.

The onset in the mouth is dense, with a balanced alcohol support. The wine evolves in a pithy medium, sharp and marked by a sparkling note. The range of aromas is reminiscent of the nose, dominated by citrus, lime, spices and ginger as well as white flowers and a fine touch of vanilla. The finish has a good length, 7-8 caudalies, with a persistent and open liveliness.

The balance of this wine is straight and sharp. It offers a beautiful definition.

GASTRONOMY

This wine can be associated with a traditional cuisine, smoked eel and Riesling sauce, haddock pickled in lemon juice or sausage salad. Serve at 12°C.

