



DOMAINES SCHLUMBERGER
depuis 1810

S de Schlumberger



TECHNICAL INFORMATION

dry | medium dry | mellow | sweet

- Alcohol : **12,68°**
- Acidity : **3,85 grs/l**
- Residual sugar : **7 grs/l**

HISTORY

S de Schlumberger results from a subtle assemblage of three grape varieties, Pinot Blanc, Pinot Gris and Pinot Noir that has undergone white wine-making, for producing a seducing and charming wine.

LOCATION

S de Schlumberger is grown essentially a tour localities of Schimberg and Bollenberg as well our vineyards Saering and Spiegel.

WINE-MAKING

Slow pneumatic pressing, static racking. Fermentation in thermo-regulated tuns for one to four months. Matured on less for about six to eight months.

TASTING

AF Janvier 2017

The robe is golden yellow with light reflections, of good intensity. The nose is open, expressive, complex with fruity scents, slightly buttered. The airing enhances these scents and reveals notes of yellow fruits such as Mirabelle plum. The onset in the mouth is supple with a light alcohol support. Then, the wine evolves on a mid-palate light vivacity, with a sparkling note. The finish has an average length strengthened by the wine's intensity. This wine is beautifully balanced and harmonious.

GASTRONOMY

Ideal receipt drink, it can be associated with cold starters, such as rillettes and terrines, risottos with ceps or soft cheeses. Serving temperature : 12°C.