



DOMAINES SCHLUMBERGER
depuis 1810

RIESLING GRAND CRU SAERING 2017



TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **14,21°**
- Acidity : **4,50 grs/l**

- Residual sugar : **0,59 grs/l**
- Appellation: AOC Alsace Grand Cru

HISTORY

First mentioned in 1250, the Saering plot escapes from the hill and extends like a peninsula on the plain, forming a sort of tongue of land in the form of a ring. It has been sold under its own since 1830.

LOCATION

To the north of Guebwiller, Saering faces east and southeast at an altitude of 260 to 300. Saering 'marl/limestone/sandstone terroir brings out the best in this magnificent, fine, delicate Riesling.

WINE-MAKING

The grapes are handpicked and whole bunches are pressed. There is static settling of the lees. The wine is fermented in temperature-controlled tuns, followed by rising on the lees for 8 months.

TASTING

Notes of Pascal Leonetti "Best French Sommelier in 2006" – October 2019

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

The nose is marked, pleasant and of good intensity. We perceive a dominant of citrus fruits, (mandarin zest, lemon, crystallised orange), white flowers and a light ferruginous, bloody touch. The airing enhances these scents and reveals smoky, flinty notes and spices (ginger). The nose is open and has already a mineral hint. The perfect ripeness of the grapes expresses a splendid terroir profile.

The onset in the mouth is fleshy and the alcoholic base full-bodied. The wine evolves on a rigorous medium, marked by a delicate salinity and a sparkling note. Aromas are more austere, first dominated by mineral (flint, naphta) then by citrus fruits (yuzu zest, lime), white flowers and spices (ginger). There is a significant mineral bitterness. The finish has a good length, 8-9 caudalies, a strict vivacity and a persistent bitterness. That balance is remarkable! Despite the exposure to sunlight, the Riesling extraordinarily emphasises the soil. With its noble bitterness, this wine is made for decades.

SERVING

It can be associated with langoustines roasted in olive oil and in a citrus sauce, a smoked eel with butter, hazelnut and liquorice, skewers of lobster with pineapple and raw ham or, of course, a goat's milk cheese, such as the Chabichou du Poitou. Serving temperature 12°C.

