



**GOLD AWARD
AND REGIONAL TROPHY**

**Riesling
Grand Cru Saering 2002**

Delicious, easy-drinking, delicate fruit. An elegant wine that could be overlooked. Hasz finesse.



SILVER AWARD

**Gewurztraminer
Grand Cru Kessler 2001**

Ripe nose showing purity of lychee fruit balanced by minerality; Lush, silky mouthfeel, balances sweetness, restrained power exotic spice, touch of cream.



**DOMAINES SCHLUMBERGER, Riesling
Saering, Grand Cru 2002**

Domaines Schlumberger was founded in 1810 by Nicolas Schlumberger, when he bought 20ha (hectares) of vine in Guebwiller. In 2001, Alain and Séverine Schlumberger took over. Today they own 140ha of vineyards, 70ha of which is grand cru, and have invested €3 million in the cellar and vineyards over the last five years. The 2005 harvest will be 60% organically grown.

Who? Winemaker Alain Freyburger comes from a wine-growing family in Alsace and joined the Schlumberger team in 1995. His first vintage on his own was 2000. He works hand in hand with vineyard manager Laurent Rohrbach.

Where? The Riesling Grand Cru Saering 2002 comes exclusively from parcels planted on south-facing terraces at 260–300m altitude, in pebble, sandstone and limestone soils.

How? The soil is very poor, so the vine roots have to dig deep to bring out the terroir characteristics. The grapes are pressed whole with a very slow press system. Fermentation is in at least 100-year-old oak casks to avoid oak flavour. After fermentation the wine ages in stainless steel tanks for 6–18 months.

Why? "Our philosophy is to respect the wines. The jewels of Schlumberger are its grands crus. Someone once said, after visiting our vineyard, "I now understand what Schlumberger is all about: you are not "terrorist" but "terroirist"."

