

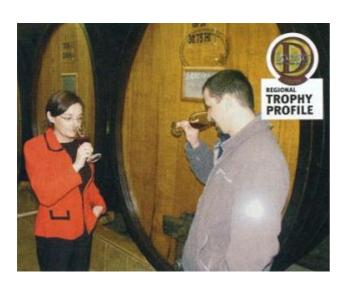




GOLD AWARD AND REGIONAL TROPHY

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

Where? The Riesling Grand Cru Saering 2002 comes exclusively from parcels planted on southfacing 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 "terrorist".'

manager Laurent Rohrhbach.