



## DOMAINES SCHLUMBERGER

This venerable family estate has seen plenty of change in the last five or six years. A new generation is at the helm, Séverine Schlumberger (representing the seventh generation) on the management side and Alain Freyburger responsible for winemaking. A €3 million investment programme has allowed for improvements in the cellars, the winemaking has been subtly changed and even the label restyled. The hard currency, though, is still the 125 ha vineyards – the largest single holding in Alsace. A good percentage was replanted in the 1970s, and presently 60 ha are cultivated organically and 30 ha biodynamically, the rest following the *lutte raisonnée*. The result of all this is wines with a greater purity of expression and more finesse. The basic range is labeled Les princes Abbés. The prestige wines all come from four grands crus: vertiginous, sandstone Kitterlé; south-facing limestone Saering; sheltered, sandy-clay Kessler; and marl and sandstone Spiegel.

### Riesling Grand Cru Saering 2004



Citrus, orange zest aroma. Fine pure. Crisp acidity gives length and freshness. Delicious now but should age. Up to 2020.

### Pinot Gris Grand Cru Kitterlé 2002



Creamy, vanilla aroma with a note of quince. Palate rich, round and packed with fruit. Off-dry but balanced. Needs food. Up to 2015.

### Gewurztraminer Grand Cru Kessler 2002



Subtle, apricot-tinged, crystallised fruit aroma. Palate ripe and full zesty, fresh and balanced. Fine, almost delicate style. Up to 2015.

