



DOMAINES SCHLUMBERGER
depuis 1810

RIESLING FLIEG 2019



TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **13,06°**
- Acidity: **5,76 grs/l**

- Residual sugar: **0,45 grs/l**
- Appellation : **AOC ALSACE**

HISTORY

Since the Middle Ages, the Abbés Princes of the Murbach Abbey operated this terroir. The Schlumberger family has acquired it in the middle of the 19th century and it was commercialized until the late 1960s.

SITUATION

The Flieg is a hillside overlooking the Guebwiller valley and located at the western end of our vineyard with south, southwest exposure. Resulting from a unique Alsatian soil, it is composed of Latite (reddish acid volcanic rock debris).

WINE-MAKING

It is made from grapes cultivated on selected plots of Riesling. Planted by hand, the grape juice is placed in our century-old tuns to ferment; it is then matured in tuns for 6 months and in stainless steel vats for other 6 months before bottling.

TASTING

Technical sheet by M. Pascal Leonetti « Best Sommelier of France 2006 » September 2021

The colour is pale yellow with green reflections, of medium intensity. The disc is bright, limpid and transparent. The wine presents youth.

The nose is frank, pleasant and intense. On ripening, we perceive a dominant scent of citrus, lemon, white flowers and honey. The aeration amplifies these smells and reveals the yuzu zest, spices, ginger, as well as a smoky mineral register, of flint. The scent profile is racy; it presents at this stage a perfect mineral definition of the soil.

The attack on the palate is slender, with a strong alcohol base. We evolve in a tense, precise environment, marked by the pearl. The range of aromas recalls the nose, still dominated by citrus fruits, yuzu zest, lemon, white flowers, honey, spices, grated ginger, remarkably underlined by the smoky mineral of the soil. The finish is long, 10-11 caudalies, and lingering straight liveliness. The balance of this wine is pure and crystalline. With surgical precision, it beautifully conveys the mineral verticality of great Rieslings, underlined by a range of grandiose aromas.

GASTRONOMY

Do not hesitate to combine it with a carpaccio of Sturgeon, cherry tomatoes and caviar, a sushi of smoked eel on a nest of lemon zucchini, a nage of prawns with lemongrass and ginger or a cheese made from goat's milk, such as Cabécou of Périgord. Serving temperature: 12°C.

