



DOMAINES SCHLUMBERGER  
depuis 1810

## RIESLING LES PRINCES ABBES 2018



### TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **13,14°**  
- Acidity : **3,80 grs/l**

- Residual sugar : **1,03 grs/l**  
- Appellation : **AOC ALSACE**

### HISTORY

The Riesling is the noblest and finest grape variety of Alsace. Introduced in the 15<sup>th</sup> century from Rhineland, it is supposed to be in fact originating from the Orleans region. It is very different from its German homologue and from the many other Rieslings that are now appearing all over the world.

### LOCATION

Our Riesling is planted essentially in the locality of Bollenberg and in the vines of Saering and Kessler, and also in the young vineyards of the Kitterlé.

### WINE-MAKING

Slow pneumatic pressing, static racking. Fermentation in thermo-regulated tuns for one to four months. Matured on lees during six to eight months.

### TASTING

*Technical sheet by M. Pascal Leonetti « Best Sommelier of France 2006 » October 2020*

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

The nose is marked, pleasant and intense. Sophisticated, we perceive a dominant of citrus fruit scents, yuzu zest, lemon, exotic fruits, passion fruit and white flowers. The airing enhances these scents and reveals pineapple, white peach, spices, ginger and a slight mineral and smoky touch. The fragrance profile is pure and sophisticated. Open, it provides a good-sensation of freshness and a great pleasure.

The onset in the mouth is slender and the alcohol support full-bodied. The wine evolves on a lively medium, with a sparkling note. The range of flavours is in line with that of the nose, still dominated by citrus fruits, lemon zest, exotic fruits, white peach, pineapple, passion fruit, flowers, spices, ginger and this characteristic smoky touch. We perceive a hint of noble bitterness. The finish has a good length, 6-7 caudalies, as well as a hint of bitterness and a frank and persistent liveliness. The freshness gives an excellent balance to the wine. Its juice is pure and straight, but it hasn't lost its aromatic character.

### SERVING

It can be associated with a perch ceviche, an oven-baked trout with thyme and olive oil, a matelote with Riesling wine or a goat's milk cheese such as the Rocamadour.. To be served at a temperature of 12°C.

