



DOMAINES SCHLUMBERGER
depuis 1810

RIESLING LES PRINCES ABBES 2020

TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **13,19°**
- Acidity : **4,42 grs/l**

- Residual sugar : **1,48 grs/l**
- Appellation : **AOC ALSACE**

HISTORY

The Riesling is the noblest and finest grape variety of Alsace. Introduced in the 15th 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 » September 2020*

The color is lemon yellow with green reflections, of good intensity. The disc is bright, limpid and transparent. The wine presents youth.

The nose is frank, pleasant, of good intensity. Dominated by citrus scents, lime zest, white flowers, fine vegetal, and blackcurrant leaf. Airing amplifies these smells and reveals an exotic register of star fruit, spices, ginger and noble smoke. The nose presents a ripe and bright register, in the vein of the vintage. The grapes were brought in at the perfect time.

The attack on the palate is moderately full, full-bodied. We evolve in a sharp, sparkling environment. The range of aromas is reminiscent of the nose, citrus fruits, lime zest, white flowers, fine vegetal, spices, ginger and always, in filigree, this underlying smoke. The finish is medium, 5-6 caudalies, and frank liveliness. The tense balance, typical of the vintage, is digest and precise. The racy range of aromas provides a nice sensation of freshness.

SERVING

Do not hesitate to combine it with small avocado, crab and shrimp verrines, a seafood casserole with ginger, conchiglioni stuffed with goat cheese and walnuts, lemon butter sauce with coriander or a cheese made with milk from goat cheese... Serving temperature: 12°C.

