



DOMAINES SCHLUMBERGER  
depuis 1810

## RIESLING GRAND CRU SAERING 2016



### TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **12,44°**  
- Acidity : **5,23 grs/l**

- Residual sugar : **2,57 grs/l**  
- Appellation: **AOC Alsace Grand Cru**

### HISTORY

First mentioned in 1250, the Saering plot escapes from the hill and extends like a peninsula on the plain, forming a sort of tongue of land in the form of a ring. It has been sold under its own since 1830.

### LOCATION

To the north of Guebwiller, Saering faces east and southeast at an altitude of 260 to 300. Saering 'marl/limestone/sandstone terroir brings out the best in this magnificent, fine, delicate Riesling.

### WINE-MAKING

The grapes are handpicked and whole bunches are pressed. There is static settling of the lees. The wine is fermented in temperature-controlled tuns, followed by rising on the lees for 8 months.

### TASTING

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

The nose is marked, pleasant and of medium intensity. Subtle, we perceive a dominant of ferruginous and blood scents, slightly fruity. The airing reveals citrus fruits (clementine, lime), white flowers, spices (ginger) with a mineral touch of naphtha. Ripe, elegant and precise, the fragrance profile reflects the vintage character.

The onset in the mouth is slender and full. The alcohol support is full-bodied. The wine evolves on a medium of marked vivacity, with a slight sparkling note. We find the same aromas as on the nose, still dominated by white flowers, citrus fruits (yuzu zest, lime, clementine) and spices (candied ginger).

The finish has a good length, 7-8 caudalies, as well as a frank and persistent liveliness. As usual, we perceive the crystalline and chiselled character of the terroir. With time, the aromatic range promises to be a great one.

### SERVING

It can be associated with perch fillets with Riesling sauce, a seafood casserole, a trout cooked in oven with thyme and olive oil or a goat's milk cheese, such as the Cabécou... Serving temperature 12°C.

