



DOMAINES SCHLUMBERGER
depuis 1810

RIESLING GRAND CRU SAERING 2019



TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **14,20°**
- Acidity : **5,27 grs/l**

- Residual sugar : **2,10 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

Notes of Pascal Leonetti "Best French Sommelier in 2006" – September 2021

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

The nose is frank, pleasant and intense. We perceive a dominant fruity scent, citrus, lemon, citron and white flowers. Airing amplifies these smells and reveals spices, grated ginger and a subtle smoky mineral note, naphtha and gun flint. The nose confirms the perfect maturity of the grapes, it translates the definition of the terroir in a superb way.

The attack on the palate is slender, with a strong alcohol base. We evolve in a medium with strict liveliness, marked by a pearling environment. We find the range of aromas of the nose, always focused on citrus fruits, citron, lemon, white flowers, spices, ginger, admirably underlined by the mineral smoke of gun flint and naphtha. There is a hint of bitterness. The finish has great length, 10-11 caudalies, along with frank liveliness and lingering bitterness. Clean and chiselled, the balance expresses the beautiful crystallinity of the Grand Cru. The range of noble aromas transcends it.

SERVING

To be combined with a carpaccio of langoustines and green apple remoulade, a smoked eel and horseradish whipped cream, sautéed sleeper crabs with ginger or a goat's milk cheese, such as feta. Serving temperature: 12°C.

