



DOMAINES SCHLUMBERGER
depuis 1810

AOC ALSACE RIESLING LES PRINCES ABBES 2022



TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **12,39°**
- Acidity : **4,33 grs/l**
- Contains sulphites

- Residual sugar : **0,5 grs/l**
- Appellation : **AOC ALSACE**
- Energetic value : **68,30Kcal/100MI**

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 » February 2024

The color is lemon-yellow with green reflections of beautiful intensity. The disk is bright, limpid and transparent. The wine is youthful.

The nose is straightforward, pleasant and of good intensity. Dominated by fruit, citrus, lime, white flowers and a fine, smoky register. Aeration amplifies these scents, revealing clementine, orange blossom and spices, ginger. The nose reflects the perfect sanitary state of the grapes. The range of aromas is racy, with a fine mineral character.

The attack on the palate is moderately full-bodied, with a well-balanced alcohol base. The mid-palate is incisive, marked by pearlescence. The same range of aromas as on the nose, still dominated by citrus fruits, lime, clementine, white flowers and orange blossom, as well as spices, ginger and subtle smokiness. Fine bitterness. The finish is long, 8-9 caudalies, with a strict liveliness. The vertical balance is remarkable. Already very open and accessible, it delights us with fruit and freshness.

SERVING

Pair it with pintxos of sardines stuffed with peppers, fritto misto di mare, parillada or fresh goat's milk cheese... Serving temperature: 12°C.

