



DOMAINES SCHLUMBERGER
depuis 1810

AOC ALSACE GRAND CRU SAERING RIESLING 2021

TECHNICAL INFORMATION

dry

medium dry

medium sweet

sweet

- Alcohol : **12,93°**
- Acidity : **5,73 grs/l**
- Contains sulphites

- Residual sugar : **0,5 grs/l**
- Energetic value: **73,10 kcal/100 ml**

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" April 2023

The colour is lemon yellow with light green reflections, of medium intensity. The disc is shiny, limpid and transparent. The wine presents youth.

The nose is frank, pleasant and of great intensity. We perceive a dominant of fruity scents, citrus fruits, zest of yuzu, lemon and star fruit. Aeration amplifies these smells and reveals coconut milk, white flowers and spices, grated ginger. The perfect quality of the grapes translates a racy odour profile, refreshing to perfection.

The attack on the palate is slender, the alcohol support balanced. We evolve on an incisive medium, marked by pearling. We find the range of aromas of the nose, focused on citrus fruits, lemon zest, yuzu, star fruit, coconut milk, white flowers and spices, ginger. We feel a hint of firm bitterness. The finish presents a great length, 11-12 caudalies, as well as a frank liveliness and a persistent bitterness. The balance is tense, structured by great mineral bitterness. The range of aromas provides great pleasure. Great Riesling in the making.

SERVING

To be paired urgently with grouper tartare with citrus fruits, mashed potatoes with smoked eel, linguine with spider crab or goat's milk cheese, such as Valençay... Serving temperature: 12°C.

