



DOMAINES SCHLUMBERGER  
depuis 1810

# AOC ALSACE GRAND CRU SAERING RIESLING 2022

## TECHNICAL INFORMATION

▼  
dry

medium dry

medium sweet

sweet

- Alcohol: **13,15°**
- Acidity: **4,14 grs/l**
- Contains sulphites

- Residual sugar: **4,14 grs/l**
- Appellation: **AOC ALSACE GRAND CRU**
- Energetic value: **77,60 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

*Technical sheet by Romain ILTIS "Best Sommelier of France 2012" July 2025*

The first approach is inviting, delicately lemony, with hints of mimosa. A subtle iodized scent intensifies with the air. On the palate, the attack is clean and crisp. The structure is dense, with acidity that is broad and gently laid on the tongue, shaping the wine and revealing a parade of citrus fruits and white flowers. A perfect level of ripeness maintains a harmonious dynamic throughout. The finish then stretches out toward aromas of seaweed and salted herbs.

## 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.



Wine Spectator  
91/100

