



DOMAINES SCHLUMBERGER
depuis 1810

AOC ALSACE RIESLING LES PRINCES ABBES 2023



TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **12,5°**
- Acidity : **5,94 grs/l**
- Contains sulphites

- Residual sugar : **0,8 grs/l**
- Appellation : **AOC ALSACE**
- Energetic value : **71,60Kcal/100ml**
297,10Kj/100ml

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. Romain ILTIS « Best Sommelier of France 2012 » July 2025

A clear and brilliant color reveals an expressive nose marked by lemon flesh and bay leaf. The tasting here shows a Riesling in all its typicality. Straight, dry and of beautiful purity, the citrus notes intermingle with scents of infusion such as lime blossom. Light bitters kick off the finish with tangerine scents, accentuating the brightness of the finish. An ideal wine for shellfish and molluscs.

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.

