



DOMAINES SCHLUMBERGER
depuis 1810

AOC ALSACE GRAND CRU SAERING RIESLING 2023



TECHNICAL INFORMATION

dry

medium dry

medium sweet

sweet

- Alcohol: **12,60°**
- Acidity: **5,51 grs/l**
- Contains sulphites

- Residual sugar: **0,3 grs/l**
- Appellation: **AOC ALSACE GRAND CRU**
- Energetic value: **73,30 kcal/100 ml**
303,80 kj/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

An open and charming nose evokes the refreshing zest of yuzu, complemented by floral tones reminiscent of mimosa and a delicate iodized touch. The attack is clean, delicately powdery, and the wine shows a fine personality. It broad, concentrated acidity provides structure and depth, enhancing the wine's overall character. Notes of lime, yellow flowers, and a hint of exotic fruit emerge. The finish, carried by subtle bitters, reveals a maritime note that triggers intense salivation.

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.

