DOMAINES SCHLUMBERGER
DEPUIS 1810



Domaines Schlumberger

2019
RIESLING GRAND CRU SAERING

APPEARANCE
The colour is lemon yellow with clear reflections of good intensity. The disc is shiny, limpid, transparent. The wine presents youth.

AROMA
The nose is frank, pleasant and intense. We perceive a dominance of fruity scents, citrus fruits, lemon, citron and white flowers. Aeration amplifies these odors and reveals spices, grated ginger and a subtle smoky mineral note, naphtha and gas. The nose confirms the perfect maturity of the grapes, it translates the definition of the terroir in a superb way.

PALATE
The attack on the palate is slender, the alcohol support full-bodied. We evolve on a medium with strict vivacity, marked by pearling. We find the range of aromas of the nose, always focused on citrus fruits, citron, lemon, white flowers, spices, ginger, admirably underlined by the mineral smoke of gas, naphtha. We feel a hint of bitterness. The finish presents a great length, 10-11 caudalies, as well as a frank vivacity and a persistent bitterness. Pure and chiseled, the balance expresses the beautiful crystallinity of the Grand Cru. The noble aroma range transcends it.

VINIFICATION
Manual harvest. Whole grape pressing, static settling. Fermentation in thermo-regulated tuns from 1 to 4 months. Aging on fine lees for 8 months.

TECHNICAL ANALYSIS
Acidity: 5.27 g/L

REGION
North of Guebwiller, the Saering turns east and southeast, at an altitude of 260 to 300 meters. The Saering, from a marl-calcareous-sandstone terroir, highlights a magnificent fine and refined Riesling.

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