



DOMAINES SCHLUMBERGER
depuis 1810

RIESLING GRAND CRU SAERING 2012



TECHNICAL INFORMATION

▼
dry

medium dry

mellow

sweet

- Alcohol : **12,5°**
- Acidity : **4,22 grs/l**

- Residual sugar : **0,6 grs/l**
- Appellation: AOC Alsace Grand Cru

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 south-east 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 raising on the lees for 8 months

TASTING

The colour is light yellow with green reflections, of average intensity. The disk is bright, limpid and transparent. The wine shows youth.

The nose is frank, pleasant, intense and elegant. We perceive a dominant of fruity fragrances, candied, citrus fruits, lemon, spices, ginger, exotic fruits, and pineapple. Airing enhances the previous aromas and accentuates the citrus fruits, the lemon, it shows a fine smoky mineral definition. The profile of this wine, still a little austere, reflects the personality of the terroir, slow to appear. The ripeness and health of the grapes are excellent.

The onset in the mouth is moderately rich, with balanced alcohol support. The wine evolves in a medium with a strict liveliness, marked by a sparkling note. The range of aromas is similar to that of the nose, dominated by citrus fruits, green and yellow lemons, spices, ginger, persisting exotic pineapple and this underlying smoky mineral touch. The finish has a beautiful length, 9-10 caudalies and a sharp liveliness. I like the balance of this wine, fresh and tonic. It expresses a dry, pure and crystalline profile. To be kept in cellar a little longer, time will allow this wine to reach a great maturity.

SERVING

Do not hesitate to associate with Asian cuisine, California Rolls with smoked salmon. Closer to home, a pickled herring salad or a salmon carpaccio with ginger. Serving temperature 12°C.

