



DOMAINES SCHLUMBERGER  
depuis 1810

## RIESLING LES PRINCES ABBES 2010



dry | medium dry | mellow | sweet

### TECHNICAL INFORMATION

- Alcohol : **12,90°**
- Residual sugar : **5,1 grs/l**
- Acidity : **7,63 grs/l**

### 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 Grands Crus Saering and Kessler, and also in the young vineyards of the Grand Cru Kitterlé.

### WINE-MAKING

Our Riesling 2010 was harvested the 12<sup>th</sup> October 2010. Slow pneumatic pressing, static racking. Fermentation in thermo-regulated tuns for one to four months. Matured on lees during six to eight months. Bottled in June 2011.

### TASTING

*AF november 2011*

The colour is golden yellow with silver reflections. The disc is thick and the wine is bright and luminous. An impression of fluidity and brilliance emerges from this wine.

The very first olfactory contact indicates an elegant wine, very open. The first notes are reminiscent of lemon flesh and mullein flowers. Aeration reveals the wine that expresses the concentrated scent of grapefruit zest, yellow peach and verbena. Beautiful fresh aromas characterise the nose.

On the palate, the onset is frank and introduces a beautiful mature wine. The lemony and mature freshness is well integrated in the body, producing a sensation of volume. The typical features of the grape are expressed here by its dry and elegant nature, marked by white flowers and citrus fruits such as grapefruit and orange. This citrus sensation extends over the length that concludes in a refreshing and satisfying manner.

### GASTRONOMY

A perfect wine for river fish and traditional, slightly rich dishes.  
Serve at 12°C.

