



Domaines Schlumberger



# Riesling Vendanges Tardives 2005

## ANALYTICAL DATA

- \* Degree : **12.85°**
- \* Acidity (*sulfuric acids*) : **4.10grs/l**
- \* Residual sugar content : **34.6 grs/l**

## HISTORY

During the best years, certain Alsace or Alsace Grands Crus wines may be categorised with the mention Vendanges Tardives (Late Harvest). The richness of these mellow wines is perfectly natural.

## LOCATION

Obtained 100% from the Grand Cru KESSLER, our Riesling Vendanges Tardives 2005 originates from our east and south-east facing hills with a sandstone sub-soil.

## VINIFICATION & AGEING

The vines were carefully tended from their winter pruning to the harvests that took place on 28 October 2005. Harvested by hand in our vineyards, the grapes are then carried to our winery where they are slowly pressed. After racking for about three days, the perfectly clear juices are then made to ferment in tuns where the temperature is strictly controlled. The fermentations last one to three months until spring. The wines are then stabilised, filtered and bottled during the next springtime. They are then stored for several years before being labelled and sent all over the world.

## TASTING

The robe is a golden yellow with numerous fine legs and a thin disc. The nose is very pleasant and complex, dominated by citrus fruits. Airing amplifies the whole and allows the emergence of mineral and smoky notes. The onset is subtle and gives the impression of biting into a very ripe or even candied fruit. In the middle mouth appears the mineral, saline character of the terroir and of the Riesling. The finish is very airy, open like lacework, chiselled and straight as an "I".

## GASTRONOMY

Sushi, mousse of smoked salmon, filet of dory fish with citrus emulsion or shellfish Pot au Feu.

The recommended serving temperature is 11°C.

Fiche élaborée par Mr Pascal LEONETTI

“Meilleur Sommelier de France 2006”  
“Meilleur Jeune Sommelier de France 2003”