



DOMAINES SCHLUMBERGER
depuis 1810

RIESLING FLIEG 2017

TECHNICAL INFORMATION

▼
dry

medium dry

mellow

sweet

- Alcohol : **13,36°**
- Acidity: **4,85 grs/l**

- Residual sugar: **0,55 grs/l**
- Appellation : **AOC ALSACE**

HISTORY

Since the Middle Ages, the Abbés Princes of the Murbach Abbey operated this terroir. The Schlumberger family has acquired it in the middle of the 19th century and it was commercialized until the late 1960s.

SITUATION

The Flieg is a hillside overlooking the Guebwiller valley and located at the western end of our vineyard with south, southwest exposure. Resulting from a unique Alsatian soil, it is composed of Latite (reddish acid volcanic rock debris).

WINE-MAKING

It is made from grapes cultivated on selected plots of Riesling. Planted by hand, the grape juice is placed in our century-old tuns to ferment; it is then matured in tuns for 6 months and in stainless steel vats for other 6 months before bottling.

TASTING

Technical sheet by M. Pascal Leonetti « Best Sommelier of France 2006 » October 2019

The robe is lemon yellow with green reflections of good intensity. The disk is bright, limpid and transparent. The wine shows youth.

The nose is marked, pleasant and open. Subtle, we perceive a dominant of airy scents of white flowers, citrus fruits (lemon zest), floating weightless. The airing enhances these scents and reveals fine mineral notes (naphtha) and spices (ginger). The nose is restrained, slender. It gives a delicate sensation of freshness, that will, with time, assert itself.

The onset in the mouth is slender and the alcoholic base is full-bodied. The wine evolves on a medium with a sharp and crystalline vivacity, very saline, marked by a sparkling note. We find the same aromas as on the nose, still dominated by white flowers, lemon zest, spices (ginger) and this underlying mineral touch of naphtha. The finish has a good length, 6-7 caudalies, and a rigorous vivacity. The balance, focused on freshness, shows a rare salinity. With surgical precision, it expresses a splendid mineral profile.

GASTRONOMY

It can be associated with oysters in sea water jelly and caviar, mussels with orange and coriander, a crab crisp with avocado or a goat's milk cheese, such as the Cabécou du Périgord. Serving temperature : 12°C.

