



DOMAINES SCHLUMBERGER
depuis 1810



RIESLING LES PRINCES ABBES 2017

TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **13,18°**
- Acidity : **4,70 grs/l**

- Residual sugar : **0,64 grs/l**
- Appellation : **AOC Alsace**

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 vines of Saering and Kessler, and also in the young vineyards of the Kitterlé.

WINE-MAKING

Slow pneumatic pressing, static racking. Fermentation in thermo-regulated tuns for one to four months. Matured on lees during six to eight months.

TASTING

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

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

The nose is marked, pleasant and intense. We perceive a dominant of fresh scents: citrus fruits (yuzu zest, clementine, lemon), exotic fruits (pineapple) and spices (ginger). The airing enhances these scents and reveals white peach, apricot and a slight hint of smokiness, such as a pencil lead. The nose shows a sophisticated ripe and tonic profile. Its precise definition gives it freshness and pleasure. A real success!

The onset in the mouth is slender and full-bodied. The wine evolves on a sharp medium, marked by a sparkling note. We find the same aromas as on the nose, still dominated by citrus fruits (yuzu zest, lime, clementine), white peach, flowers and spices (ginger). We perceive a hint of bitterness. The finish has a good length, 5-6 caudalies, with a frank liveliness and a persistent bitterness. The profile is lively, sharp. A bit heady, it has an elegant and lively aromatic range.

GASTRONOMY

Ideal to accompany an exotic salad with papaya, shrimp ravioli with Thai bouillon, a king prawn soup with coconut milk or a goat's milk cheese with chives... Serve at 12°C.

