Domaines Schlumberger Riesling Saering Grand Cru 2017



Region

Alsace is located in the far north-eastern corner of France. It lies between the Vosges mountains and the French border with Germany. As a wine region is is renowned for its aromatic white varieties such as gewurztraminer, riesling and pinot blanc. These varieties benefit from its cool climate and long, dry ripening season. It is known as one of the driest winemaking regions in France as it is protected by the Vosges Mountains which protects from the prevailing westerly winds but also casts a rain shadow over the area.

Producer

Now run by the 7th generation, Domaines Schlumberger was founded in 1810 by Nicolas Schlumberger, who established vineyards on the renowned slopes above the town of Guebwiller. These vineyard sites have a history of viticulture, dating back to 207AD. Through successive generations the holding has grown to be one of France's largest and finest domaines. Domaines Schlumberger now own 130 hectares of vineyards, 70 of which are Grand Cru. The Saering vineyard faces east and south-east at an altitude of 260 -300 metres above sea level. The soil is comprised of marl, limestone and sandstone resulting in a delicate Riesling. This vineyard has low yields of 45 hl per hectare.

Tasting Notes

The grapes are all hand picked and then pressed as whole bunches. Fermentation takes place in steel, followed by 8 months ageing on the fine lees. The wine shows intense aromas of lemon, citron and white flowers along with spices, grated ginger and a subtle smoky mineral note, naphtha and gas. On the palate the wine is intense and full bodied with flavours of citron, lemon, white flowers, spices, ginger, and a hint of petrol. The finish is long.

Food

This wine goes well with shellfish, Asian cuisine, soft cheeses, appetizers, salads and fish dishes.

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Technical Information

Country	France	Dry/Sweet Style	Dry
Region	Alsace	Alcohol Content	14%
Grape(s)	Riesling (100%)	Closure Style	Cork
Туре	White	Organic/Biodynamic	No
Style	Luxurious	Allergens	Milk:
Oaked Style	Unoaked	,	Egg:
Body Style	Medium bodied	Vegetarian/Vegan	Vegetarian: Vegan:
Sustainable	Yes-certified sustainable	1	



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No No Yes No