

MAISONS MARQUES & DOMAINES



Domaines Schlumberger

Riesling Les Princes Abbés

Alsace, France
Vintage: 2020

Overview

With a single holding of more than 330 acres in Guebwiller, Domaines Schlumberger is the largest Grands Crus producer in Alsace. All Schlumberger wines are estate-grown. Because of the aridity and steepness of the domains, the yields are about 50 percent of the average for the appellation of Alsace. The resulting grapes are very high quality and have exceptional flavor concentration.

For over 200 years, the Schlumberger family has devoted itself to farming the vineyards with passion, dedication and respect to the environment.

The Les Princes Abbés range is the Schlumberger family's tribute to the Abbots princes from the local Abbey at Murbach who owned the vineyards in the area until the French Revolution, and who were the first to sell the wines from Guebwiller abroad.

Winemaking

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

Tasting Notes

The robe is light yellow with green reflections of good intensity. The disk is bright, limpid and transparent. The nose is pleasant, intense, and sophisticated, with candied candied fruit scents: lime, yuzu zest and white flowers. Airing enhances these scents and reveals an exotic personality. The structure is precise and refreshing. Marked by a spry range of flavors that beautifully expresses the terroir.

Food Pairing

To be paired with a "sunny" cuisine: Parmesan, dried tomatoes and basil crème brûlée, a shrimp, mango and grapefruit salad, deviled tomatoes with crab or a goat's milk cheese such as Charolais. The suggested serving temperature is 54°F.

TECHNICAL INFORMATION

Varietals: 100% Riesling
Wine Alcohol: 13.19 %
Titratable Acidity: 4.42 g/L
Residual Sugar: 1.48 g/L