

MAISONS MARQUES & DOMAINES



Domaines Schlumberger

Riesling Les Princes Abbés

Alsace, France
Vintage: 2021

Overview

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

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.

This 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.

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 lemon yellow with green reflections, of good intensity. The disc is shiny, limpid and transparent. The wine presents youth. The nose is frank, pleasant, of good intensity. We smell a dominant scent of citrus fruits, lemon, white flowers and a fine underlying smoky touch. Aeration amplifies these odors and reveals lemon zest, fine vegetal, lemongrass and a pronounced mineral register of gas. The excellent quality of the raw material exalts a distinguished profile, marked by the terroir. The attack on the palate is slender, the alcohol support balanced. We find the range of aromas of the nose, focused on citrus fruits, lemon zest, lemon, fine vegetal, lemongrass, white flowers and always, implicitly, this smoky mineral register. We feel a hint of bitterness. The finish has a good length, as well as a frank vivacity and a fine persistent bitterness. The balance is tense, incisive. The range of noble, racy aromas marks a beautiful mineral definition.

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: 12.75%
Titratable Acidity: 5.32 g/L
Residual Sugar: .47 g/L