



DOMAINES SCHLUMBERGER
depuis 1810

RIESLING GRAND CRU SAERING 2020

TECHNICAL INFORMATION

dry

medium dry

medium sweet

sweet

- Alcohol : **13,58°**
- Acidity : **3,95 grs/l**
- Contains Sulfites

- Residual sugar : **0,56 grs/l**
- Appellation: **AOC Alsace Grand Cru**

HISTORY

First mentioned in 1250, the Saering plot escapes from the hill and extends like a peninsula on the plain, forming a sort of tongue of land in the form of a ring. It has been sold under its own since 1830.

LOCATION

To the north of Guebwiller, Saering faces east and southeast at an altitude of 260 to 300. Saering 'marl/limestone/sandstone terroir brings out the best in this magnificent, fine, delicate Riesling.

WINE-MAKING

The grapes are handpicked and whole bunches are pressed. There is static settling of the lees. The wine is fermented in temperature-controlled tuns, followed by rising on the lees for 8 months.

TASTING

Notes of Pascal Leonetti "Best French Sommelier in 2006" July 2022

The colour is pale yellow with clear reflections of good intensity. The disc is shiny, limpid, and transparent. The wine presents youth.

The nose is frank, pleasant and of good intensity. We perceive a dominant scent of citrus fruits, zest of yuzu, lime, white flowers, and a spicy register of ginger. Aeration amplifies these odours and reveals the pear and an underlying mineral smokiness. The odour profile provides a good feeling of freshness. The variety is racy, and the definition of terroir is becoming clearer.

The attack on the palate is slender, the alcohol support full-bodied. We evolve on a sharp medium, marked by pearling. We find the range of aromas of the nose, always focused on citrus fruits, zest of yuzu, lime, pear, fine vegetal, white flowers, spices, ginger, and this smoky touch of gunflint. We feel a hint of firm bitterness. The finish presents a good length, 8-9 caudalies, as well as a strict vivacity and a persistent bitterness. The balance is about purity, crystallinity. The great mineral bitters structure the whole, while the precise range of aromas reinforces an impression of freshness.

SERVING

Do not hesitate to combine it with a tartare of maatjes and croutons with lime, stuffed pink trout and broccoli with grilled almonds, roasted langoustines from Brittany, fresh pear, artichoke mousse and caviar or goat's milk cheese, type Saint Maure de Touraine. Serving temperature: 12°C.

