

Riesling, Les Princes Abbés, Domaines Schlumberger

Alsace, France



Product code	DS26ZZWC
Grapes	Riesling
Country	FRANCE
ABV%	13
Case Size	6
Closure Style	Cork
Producer	Domaines Schlumberger
Vintage	2022



HVE



Vegetarian



Producer

An estate nestled in the hills of Guebwiller in Southern Alsace, carefully managed and expanded by the Schlumberger family since 1810. Thanks to the foresight of Ernest Schlumberger at the turn of the 19th Century, the family lands increased from just 20ha to 140ha. Ernest purchased phylloxera-ravaged vineyards, replanting and resurrecting as he went. Over half of these vineyards are classified as Grand Cru sites, producing steely mineral led wines from the four famous Grand Crus of Guebwiller: Saering, Kitterle, Kessler and Spiegel. The wines have longevity and life, not just from these steep stony sites but from a deep rooted culture of organics, sustainability and on 30ha, biodynamic farming. Séverine Beydon-Schlumberger and her brother Thomas now run the company with their Uncle Alain Freyburger making the wines in tandem with nature.

Tasting Notes

The color is lemon yellow with green reflections, of good intensity. The disc is bright, limpid and transparent. The wine presents youth. The nose is frank, pleasant, of good intensity. Dominated by citrus scents, lime zest, white flowers, fine vegetal, and blackcurrant leaf. Airing amplifies these smells and reveals an exotic register of star fruit, spices, ginger and noble smoke. The nose presents a ripe and bright register, in the vein of the vintage. The grapes were brought in at the perfect time. The attack on the palate is moderately full, full-bodied. We evolve in a sharp, sparkling environment. The range of aromas is reminiscent of the nose, citrus fruits, lime zest, white flowers, fine vegetal, spices, ginger and always, in filigree, this underlying smoke. The finish is medium, 5-6 caudalies, and frank liveliness. The tense balance, typical of the vintage, is digest and precise. The racy range of aromas provides a nice sensation of freshness

Viticulture



The grapes for this Riesling are planted essentially in the locality of Bollenberg and in the vines of Saering and Kessler, and also in the young vineyards of the Kitterlé. Saering is a 27 hectare plot, of which 20 hectares are owned by the Domaine Schlumberger. Its height ranges from 260 to 300 metres and the soil is a light sandstone. Kessler covers 29 hectares, 22 of which are owned by the domaine. It sits at between 300 to 390 metres on a sandstone soil. In its centre, the hill forms a small valley (Kessler) which shelters it from the North winds and from the cold draughts. Meanwhile, Kitterle covers 26 hectares, 20 owned by the estate, with altitudes ranging from 270-360. This volcano-sandstone terroir occupies a unique site on the edge of the mountain: a rocky outcrop offering three different expositions: southwest, south, south-east, all perched on very steep slopes of up to 50°. On the slopes the vineyards are arranged into terraces and are worked by horses, lessening compaction and thus the potential for erosion. The vineyards are farmed biodynamically.

Winemaking

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