TINDAL
WINE MERCHANTS

Riesling, Grand Cru Saering, Domaines Schlumberger

Product code	DS02ZZWC
Grapes	Riesling
Country	FRANCE
ABV%	14
Case Size	6
Closure Style	Cork
Producer	Domaines Schlumberger
Vintage	2021

Biodynamic

Vegan

Vegetarian

Tasting Notes

The color is lemon yellow with clear reflections of good intensity. The disc is bright, limpid and transparent. The wine presents youth. The nose is frank, pleasant and intense. We perceive a dominant fruity scent, citrus, lemon, citron and white flowers. Airing amplifies these smells and reveals spices, grated ginger and a subtle smoky mineral note, naphtha and gun flint. The nose confirms the perfect maturity of the grapes, it translates the definition of the terroir in a superb way. The attack on the palate is slender, with a strong alcohol base. We evolve in a medium with strict liveliness, marked by a pearling environment. We find the range of aromas of the nose, always focused on citrus fruits, citron, lemon, white flowers, spices, ginger, admirably underlined by the mineral smoke of gun flint and naphtha. There is a hint of bitterness. The finish has great length, 10- 11 caudalies, along with frank liveliness and lingering bitterness. Clean and chiselled, the balance expresses the beautiful crystallinity of the Grand Cru. The range of noble aromas transcends it

Viticulture

The grapes for this Riesling come from the Grand Cru vineyard of Saering. To the north of Guebwiller, Saering covers 27 hectares of which Schlumberger own 20. It faces east and southeast at an altitude of 260 to 300. The soils are marl/limestone and sandstone. On the slopes the vineyards are arranged into terraces and are worked by horses, lessening compaction and thus the potential for erosion. The vineyard work is done biodynamically.

Winemaking

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. The grapes are hand-picked and whole bunches are pressed. There is static settling of the lees. The wine is fermented in temperature controlled tuns, followed

by raising on the less for 8 months.