

Domaines Schlumberger

Schlumberger Riesling Grand Cru Saering

2022

Alsace Grand Cru, Alsace, France



Technical Information

Style: Still, White

Varietal(s): 100% Riesling

ABV (%): 13

pH: 3.2

Residual Sugar (g/L): 3.6

Total Acidity(g/L): 4.14

Volatile Acidity(g/L): 0.43

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: No

Allergens: Sulphites

Sustainability:

Organic: Viticulture Only

Biodynamic: No

Sustainable certification: Yes

Vineyard & Viticulture Practice

Grand Cru Saering lies north-east of Guebwiller, adjacent to Kitterlé, at 260 to 300 metres altitude. Its parcels face east and south-east and are protected from cold winds by the Vosges, encouraging early, even growth. The soils are heavy and marl-sandy, rich in pebbles, with a calcareous subsoil that occasionally reaches the surface. This limestone-influenced terroir is particularly suited to Riesling, giving wines noted for freshness, structure and saline detail.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3185231007428

Bottle Weight (g): 1375

Bottle Dimension (mm): H350, Dia75

Type of Closure: Cork

Case Size: 6X75CL

Case Weight (g): 860

Case Dimension (mm): L360 x W235 x H155

Vintage Notes

NA

Vinification

The grapes were hand-picked and pressed as whole bunches. After static settling of the lees, fermentation took place in temperature-controlled tuns to preserve precision and freshness. The wine was then raised on lees for eight months, supporting texture and integration while maintaining the direct, mineral profile expected of Grand Cru Saering Riesling.

Tasting Notes

This Grand Cru Saering Riesling shows an intense nose of citrus, yuzu zest, lemon and star fruit, with white flowers, milk and grated ginger developing with air. The palate is slender, incisive and dry, with citrus-led precision, balanced alcohol and a pearling freshness. A firm mineral backbone shapes the long, lively finish, adding tension and gastronomic length.

Food Pairing

Pair with grouper tartare with citrus, smoked eel with mashed potato, linguine with spider crab, or goat's milk cheese such as Valençay. Its saline freshness is well suited to seafood.