

Domaines Schlumberger

Schlumberger Riesling Les Princes Abbes

2023

Alsace, Alsace, France



Technical Information

Style: Still, White

Varietal(s): 100% Riesling

ABV (%): 12

pH: 3.2

Residual Sugar (g/L): 0.8

Total Acidity(g/L): 5.94

Volatile Acidity(g/L): 0.22

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

This AOC Alsace Riesling is planted principally in Bollenberg, with additional fruit from Saering and Kessler, and young vines from Kitterlé. Saering contributes lime-stone-influenced, east and south-east-facing marl-sandy soils, while Kessler brings a sheltered, south-east-facing sandstone basin. Young Kitterlé vines add influence from a steep volcanic-sandstone Grand Cru. Together, these sources give the wine dry Riesling precision, citrus clarity and a clear Guebwiller identity.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3185231007329

Bottle Weight (g): 1190

Bottle Dimension (mm): H330, Dia64

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 underwent slow pneumatic pressing followed by static racking. Fermentation took place in thermo-regulated tuns over one to four months, preserving Riesling's aromatic precision and acidity. The wine was matured on lees for six to eight months, adding subtle texture and balance while retaining a dry, fresh and elegant Alsace Riesling profile.

Tasting Notes

This Alsace Riesling opens with lemon flesh and bay leaf. The palate is dry, straight forward, and pure, with citrus notes supported by lime blossom and infusion-like freshness. The texture is clean and precise, making this a fresh, elegant and highly versatile dry Riesling.

Food Pairing

Ideal with shellfish and molluscs, including sardine pintxos stuffed with peppers, fritto misto di mare and paillada. It also works well with fresh goat's milk cheese.