

Domaines Schlumberger

Schlumberger Riesling Clos Saint Leger 2019

Alsace Grand Cru, Alsace, France



Technical Information

Style: Still, White

Varietal(s): 100% Riesling

ABV (%): 14

pH: 3.25

Residual Sugar (g/L): 10.42

Total Acidity(g/L): 4.59

Volatile Acidity(g/L): 0.41

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

Clos Saint-Léger is a single Riesling parcel in the heart of Grand Cru Kitterlé, planted in 1995. The volcanic-sandstone terroir lies in a small east-west basin, facing due south across vertiginous terraces between 342 and 392 metres. Light, sandy soils are held by large dry-stone walls, limiting yields to around 20 to 25 hl/ha. Close monitoring from winter pruning to harvest supports this precise, site-specific Alsace Riesling.

Packaging Information

Barcode: 3185231007121

Case Weight (g): 600

Case Dimension (mm): L380 x W270 x H105

Bottle Weight (g): 1375

Bottle Dimension (mm): H350, Dia75

Type of Closure: Cork

Vintage Notes

NA

Vinification

The grapes were hand-picked, carefully sorted and transported in crates to the winery in the early morning for slow pressing. After 12 hours of settling, the clear juice fermented in temperature-controlled stainless-steel tanks. The wine was then racked and held on fine lees until bottling under neutral gas, preserving purity, texture and the site's mineral detail.

Tasting Notes

Golden yellow with light, intense reflections, this Clos Saint-Léger Riesling shows citrus, exotic lemon, pineapple and white flowers, with bergamot, citron, ginger and smoky mineral notes of gas and white truffle. The palate is fleshy and full-bodied, then strict and lively through the mid-palate. Citrus, spice and mineral smoke carry through to a very long finish, marked by fresh acidity and fine persistent balance.

Food Pairing

Pair with fish curry, cod with saffron, creole-style seafood with onion, garlic, chilli and lemon, basmati rice, or goat's milk cheese such as Chabichou du Poitou.