

Le Princes Abbes Riesling



Origin

Country	France
Wine Region	Alsace
Winery	Domaines Schlumberger

Technical Data

Grape Varieties	Riesling
Type	Dry white wine
Bottle Sizes Available	750 ml
Closure	Natural cork
Vinification	Slow pneumatic pressing, static racking. Fermentation in thermo-regulated tuns for one to four months.
Ageing	Matured on lees during six to eight months.

Description

In Brief

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.

Tasting notes

The robe is light yellow with light reflections of good intensity. The nose is marked, pleasant and intense, dominated by fresh scents: citrus fruits (clementine, lemon), exotic fruits (pineapple) and spices (ginger). The airing enhances these scents and reveals white peach, apricot and a slight hint of smokiness. The onset in the mouth is slender and full-bodied with a hint of bitterness. The finish is elegant with a good length.

Food Pairing

Ideal to accompany a exotic salads, Asian seafood dishes and an array of cheeses. Serve at 12°C.

Notes

