



## TASTING OF RIESLINGS GRAND CRU 2007 of ALSACE

**5 STAR WINES** **DECANTER AWARD WINNERS ★★★★★**

**BEST VALUE**  
**DOMAINES SCHLUMBERGER, SAERING (RS: 6.2g/l)**  
 £14.95–£21

'This is true Riesling, a wine in waiting. Needs two years at least before it will begin to show its potential. From 2012.' (TS)  
**Stockists: F&M, Fou, Hds, P&R, Wmb, WSo**

Domaines Schlumberger's  
 Riesling Grand Cru Saering 2007  
 gets ★★★★★ and the "best value" award among  
 the 112 Alsace Riesling Grand Cru wines  
 tasted by Decanter





## WHITE OVER £10

### Domaines Schlumberger, Riesling Grand Cru Saering 2007

Restrained but elegant aromas – citrus pith, basil, lime and mineral. Much more lush on the palate – ripe apple, lots of extract, full body and dry finish without sacrificing an effortless consistent elegance throughout.

UK: £14.95–£19.50; F&M, Fou, Hds, P&R, Wmb, WSo

*For full profile, see p57*



## REGIONAL TROPHY: WHITE OVER £10

### Domaines Schlumberger, Riesling Grand Cru Saering 2007

**T**his is the second time that Schlumberger's bone-dry Riesling Grand Cru Saering has won the Alsace White Over £10 Trophy. Saering is one of four contiguous grands crus set into the hills overlooking the town of Guebwiller, at the southern end of Alsace. Grand Cru Saering extends to 27ha (hectares), of which Schlumberger owns no fewer than 20ha, all of which are still worked by horse.

This is an expensive practice at the best of times, but never more so than in 2007, when Schlumberger's horse Kitterlé decided to go for a walk by herself. The vineyard worker in charge was taking a short nap after lunch, when Kitterlé discovered she was not well



tethered. When the vineyard worker woke up, he followed the trail left by the plough still fixed to the horse's back and discovered, to his horror, the 25 cars she had trashed along the way. So if you are lucky enough to drink this wine, why not raise a glass to the insurers who settled the claim, allowing Schlumberger Riesling Grand Cru Saering 2007 to be sold for much less than it cost! **TS**





**SILVER AWARD**

**Gewurztraminer  
Grand Cru Kessler 2005**

Grapefruit nose, quite brisk fresh, lively, rich and vibrant.



**BRONZE AWARD**

**Pinot Gris  
Grand Cru Spiegel 2007**

Full flavour, rich, splendid tropical fruit. Bright finish.





**Pinot Gris**  
**Les Princes Abbés 2007**  
 90 / 100

Delicate flavors of white peach, clementine and spice are shy today, but they sit on a solid framework of nervy acidity. A pleasant fleur de sel note runs through the wine, leading to the mouthwatering finish. Drink now through 2017.

**Pinot Gris**  
**Grand Cru Spiegel 2007**  
 91 / 100

An elegant wine with much to offer, from the pretty nose to the well meshed acidity to the flavors of pear sorbet, ripe apricot and Clementine. An undercurrent of spice lingers on the long finish. Drink now through 2019.





## THE 500 VALUES FOR \$ 20 OR LESS

**Pinot Gris**  
**Les Princes Abbés 2007**  
**90 /100**

Delicate white peach, clementine and spice flavors sit on a solid framework of nervy acidity.





**Gewurztraminer  
Grand Cru Kessler 2004  
90 / 100**

This dry version is beginning to show its age nicely, with dried orange peel, quince, clove, smoke and nut notes. Well-meshed right now, with bright acidity, a refined texture and a lovely lingering finish of smoke and orange marmalade. Drink now through 2015.

**Gewurztraminer  
Grand Cru Kessler 2007  
92 / 100**

Refined texture disguises the underlying power in this well-packaged version, which displays a pronounced mineral-tinged smoky edge to the quince, peach sorbet, honeysuckle and grapefruit notes. The subtle acidity leaves a mouthwatering impression on the palate and a lingering finish. Drink now through 2020.





## DOMAINES SCHLUMBERGER



With 140 hectares of farmed vines, this estate is from far the largest private vineyard in the region, with half of this area spreading over the four local Grand Crus. The wine range is based around Grand Crus, harvested from a selection of the best plots of each “terroir”, and also from very homogeneous Prince Abbés cuvées, often including a high proportion of grapes coming from the predominantly sandstone grand crus around Guebwiller, or from the calcareous land of the Bollenberg. We are happy to note a tendency to decrease the residual sugars in the wines of the Princes-Abbés range or in the Pinots Gris grands crus, rendering the meal-wine pairing easier. Do not wait to buy the Pinot Noir, the Muscat or the Riesling Grand Cru Saering, three ever-successful and purchased cuvées and do not forget the still-available dry and smooth 2005 wines.

### Sylvaner

**Les Princes Abbés 2007**  
**15 / 20**

A simple vintage, a nose of dried flowers and vanilla, dry in the mouth, full-bodied, with a fine acidity.

### Muscat

**Les Princes Abbés 2008**  
**14,5 / 20**

This Muscat is refreshing, elegant and riveting. It has an ever-present acidity which deliciously quenches your thirst. A vintage with a well-deserved success.

### Riesling

**Les Princes Abbés 2007**  
**14 / 20**

A very fruity vintage, rich in the mouth, full-bodied and well-rounded. The wine has a slight sweetness which makes it easy to drink.

### Riesling

**Grand Cru Saering 2007**  
**16 / 20**

An elegant vintage, distinguished by a slightly saline freshness in the mouth and an undeniable purity. A suave Riesling pairing wonderfully with classical gourmet cooking.

### Riesling

**Grand Cru Kessler 2006**  
**15 / 20**

A fresh wine with citrus fruit in the nose, dry and finely tart in the mouth, and bitterness in the finish.

### Riesling

**Grand Cru Kitterlé 2005**  
**17 / 20**

A mature wine, distinguished by the eruptive volcanic vein of this region, dry and exuberant in the mouth with a smoked touch on the finish revealing its high quality. A great wine and well-deserved successor of the 2001.

### Pinot Noir

**Les Princes Abbés 2008**  
**14 / 20**

A remarkable fruity vintage, with aromas of Morello cherries, supple in the mouth with well-roundedness and direct acidity giving it genuine freshness. A gourmet wine and a “must” on tables in summer.

### Pinot Gris

**Les Princes Abbés 2008**  
**15 / 20**

This rich Pinot Gris comes mainly from the calcareous earth of neighbouring Bollenberg, with a vanilla nose, pure in the mouth and well-rounded, a slight sweetness and acidity worthy of a Riesling. A wine perfect with any meal.

### Pinot Gris

**Grand Cru Spiegel 2005**  
**15,5 / 20**

Harvested when over ripe, it is a rich wine and a nose of honey, dates and praline, marrowy in the mouth and a beautiful purity with fine acidity.





## DOMAINES SCHLUMBERGER

### **Pinot Gris** **Grand Cru Kitterlé 2006**

**17 / 20**

A wine distinguished by the terroir's volcanic sandstone, a ripe nose dominated by honey, vanilla and dried fruit. Rich in the mouth and a delicate smoothness with a very present salinity. The whole is very pure, with an acidity that extends the finish.

### **Pinot Gris** **Vendanges Tardives 2005**

**17 / 20**

Originating from the Kessler grand cru terroir without using its name, the vines are harvested when ripe with quality Botrytis, giving it a nose of apricot, honey and candied lemon. The mouth is finely tart and highly syrupy for a late harvest, giving it an already delicious aired balance.

### **Pinot Gris** **Sélection de Grains Nobles** **Cuvée Clarisse 2000**

**17 / 20**

Originating from the Spiegel terroir, this wine is very rich with an elegant nose touching on blood orange and honey, followed by a syrupy mouth, well-rounded and candied with hints of citrus fruit peel. A very botrytised wine with a long finish. Will keep very well.

### **Gewurztraminer** **Les Princes Abbés 2007**

**15 / 20**

An elegant Gewurztraminer with an appealing rose and litchi nose, rich in the mouth with a dry balance bringing out sweet spices on the finish. A remarkable wine pairing perfectly with spicy or Asian cooking.

### **Gewurztraminer** **Grand Cru Kitterlé 2005**

**18 / 20**

A powerful wine, distinguished by the typical Kitterlé minerality. A pure nose of rose and mirabelle plums with a hint of grilled almonds. The mouth is rounded, powerful, mineral and deep with a dry character on the finish. A perfect food-pairing wine which will age well.

### **Gewurztraminer** **Sélection de Grains Nobles** **Cuvée Anne 2000**

**19 / 20**

Originating from the old Kessler vines, this wine has an already complex open nose of lemongrass, bee balm, yellow fruit, honey, praline, then a syrupy mouth, rich and very pure with an acidity which brings even more freshness. The finish is long with aromas of rose, litchi and zests of citrus fruit. An exceptional vintage with a wonderful taste and which will age magnificently. Can be ranked on the same level as wines from the great 1971 vintage year.





## **DOMAINES SCHLUMBERGER**

**Gewurztraminer  
Vendanges Tardives  
Cuvée Christine 2005  
19 / 20**

A perfect varietal wine, distinguished by aromas of grilled almonds and orange peel, marrowy and crystal-clear in the mouth with a long finish. A great vintage year for the Cuvée Christine.

**Gewurztraminer  
Vendanges Tardives  
Cuvée Christine 2006  
16,5 / 20**

An elegant wine with a nose of ripe fruit, very fine and powerful in the mouth. Should be uncorked while the 2005 sleeps in the cellar.

**Among the favorites wines  
Pinot Noir les Princes Abbés 2008**

**Among the best vendanges tardives  
Gewurztraminer Vendanges Tardives  
Cuvée Christine 2005**

