

SCHLUMBERGER CHARDONNAY BRUT SEKT AUSTRIA »RESERVE«


Schlumberger
SEIT 1842

ORIGIN:	Austrian Sekt with "Protected Designation of Origin" – Lower Austria
SOIL:	deep loess and clay soil with content of gravel and sand
VARIETY:	Chardonnay
HARVEST:	in 35 cm-tall crates, hand-picked
JUICE EXTRACTION:	max. 60%
GRAPE PROCESSING:	whole cluster pressing, cooling down, separating
VINIFICATION:	temperature-controlled stainless steel tank
AGING:	on the lees
TIRAGE:	6-8 months after the harvest
MATURATION ON THE LEES:	min. 30 months in the bottle
ALCOHOL:	12%
DOSAGE:	Brut (8.0 g/l)
ACIDITY:	5.0 g/l*

TASTING NOTES:

Bright golden yellow with green highlights. On the nose, floral notes and a hint of almond. The perfect balance between youthful character and delicate yeast undertones. On the palate, fine bubbles with a taste of green tea. Lively, aromatic complexity, with a subtle mineral quality. As a food companion, ideal with chicken in creamy sauce, almonds and saffron.

SCHLUMBERGER. AUSTRIAN SPARKLING. SINCE 1842.



Austrian cellar tradition since 1842



Collaboration with Schlumberger partner vintners for decades



Produced exclusively from specially selected Austrian grapes



Light, fresh and animating character



100% control over the production process – no purchase of wines



Carefully produced according to "Méthode Traditionnelle" and certified with the unique cellar mark

SCHLUMBERGER SEKT AUSTRIA. PROTECTED ORIGIN. APPROVED QUALITY.

Since 1842, the Schlumberger Sparkling Wine house has stood for unique, effervescent enjoyment and the highest quality. Government-certified, "Sekt Austria Reserve" represents adherence to strict criteria: grapes of protected origin from a single Austrian federal state, transformed into sparkling wine, maturing for a minimum of 18 months on the lees – even 30 months at Schlumberger. All Schlumberger products are crafted using the famous "Méthode Traditionnelle" and are marked with the cellar point.

100% grapes from one single vintage.

* Subject to vintage deviations.



THE AUSTRIAN THREE-TIER QUALITY PYRAMID

The Austrian three-tier quality pyramid was created to clarify the various categories of Sekt (sparkling wine) with “Protected Designation of Origin” to consumers. According to the legal guidelines of the top category of the pyramid, regulations adhere to the highest production standards of the global leaders in sparkling wine production, such as Champagne or even Franciacorta, and even go well beyond these standards in many cases. Should Sekt producers wish to designate their sparkling wines “Austrian Sekt with Protected Designation of Origin” (PDO) in the categories of “Sekt Austria”, “Sekt Austria Reserve” or “Sekt Austria Grosse Reserve” on their labels, they are legally obligated to adhere to these relevant quality standards. The Federal Agency for Wine Production and the Federal Agency for Wine Cellar Inspection oversees adherence to these regulations.



LEVEL 1:

SEKT AUSTRIA

- minimum of 9 months maturation on the lees – or 6 months in a tank
- all methods suitable for sparkling wine production are allowed. Schlumberger only uses the “Méthode Traditionnelle”
- grapes harvested in one Austrian federal state, entire grape and wine production process must take place within Austria
- all styles / all dosages / all colours

LEVEL 2:

SEKT AUSTRIA RESERVE

- minimum of 18 months ageing/ maturation on the lees
- produced by traditional bottle fermentation only
- grapes must be harvested by hand (max. height of crates: 35 cm)
- grapes harvested and processed in one Austrian federal state
- maximum level of juice extraction: 60%
- Sekt must be finished “brut”, “extra brut” or “brut nature” i.e. max. 12 g/l residual sugar.

LEVEL 3:

SEKT AUSTRIA GROSSE RESERVE

- minimum of 36 months ageing on the lees
- produced by traditional bottle fermentation only
- grapes must be harvested by hand (max. height of crates: 35 cm)
- grapes harvested and pressed in a single municipality
- level of juice extraction 50%
- Sekt must be finished “brut”, “extra brut” or “brut nature” i.e. max. 12 g/l residual sugar.
- no blending of red and white base wines for rosé wines