



P. Schlumberger

GROSSE RESERVE
CHARDONNAY BRUT

AN HOMMAGE TO ROBERT ALWIN SCHLUMBERGER



” Schlumberger GROSSE RESERVE 2017 - 100% hand-picked, Austrian quality grapes of the Chardonnay variety from the municipality of Poysdorf and 64 months of maturation time on the yeast. It stands for living craftsmanship, highest quality, regionality and the claim to represent the best of 180 years of experience in sparkling wine production. With its moments of enjoyment come sparkling pleasure. It stands for pure joie de vivre - bottle for bottle, glass for glass.



AURORE JEUDY

Schlumberger cellar master

A MANUFACTURED MASTERPIECE.

GROSSE RESERVE is an homage to Robert Alwin Schlumberger, founder of Schlumberger Wein- und Sektkellerei. 100% premium quality Chardonnay grapes from the Weinviertel in Lower Austria (Poysdorf community) are processed according to the Méthode Traditionnelle - a limited edition wine of only 4,000 bottles. It takes a lot of manual steps from the vineyard to the glass - starting with harvesting the grapes by hand, processing them elaborately in the cellars and finally numbering the bottles by hand to create a precious masterpiece..

TASTING NOTES:

This Chardonnay perfectly expresses the terroir in which it was matured. The fine perlage and the soft yellow hue are underpinned notes of brioche, a hint of lime peel and elegant yeast and wood aromas. On the palate, combined freshness, sweetness and minerality with a slight hint of iodine. A harmonious, soft and long finish. Perfect as an accompaniment to fish dishes and risotto.

Origin: Austrian Sekt with Protected Designation of Origin Lower Austria - Poysdorf community

Soil: sandy clay

Variety: Chardonnay

Harvest: beginning of September 2017

Viticulture: middle high canopy, south-west slope

Juice extraction: 50%

Grape processing: whole cluster pressing

Vinification: temperature controlled fermentation at 17 °C in a stainless steel tank

Ageing, maturation & bâtonnage: on the the lees in wooden barrels

Maturation on lees: 64 months

Ideal maturity: from 6 months after disgorgement

Alcohol: 13.0%

Dosage: Brut (4.5 g/l)

Acidity: 5.0 g/l



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THE PIONEER OF AUSTRIAN SPARKLING WINE

The history of the Schlumberger family business starts with Robert Alwin Schlumberger, a 19th century pioneer who revolutionised wine and sparkling wine standards in Austria. After years of experience as cellar master and head of production at France's oldest champagne house "Ruinart Père et Fils", Robert Alwin Schlumberger brought "Méthode Traditionnelle" to Austria and established the country's first and oldest sparkling wine house in 1842.



LEVEL 3: GROSSE RESERVE

The top category in the Austrian Three-Tier Quality pyramid adheres to the strictest criteria, guaranteeing a quality sparkling wine of the highest international standard -
PROTECTED DESIGNATION OF ORIGIN, APPROVED QUALITY.

- grapes harvested and pressed in a single municipality
- minimum of 36 months maturation on the lees
- made exclusively by means of traditional bottle fermentation
- level of juice extraction 50%
- hand-picking (maximum picking level 35 cm)
- whole cluster pressing



Schlumberger
SEIT 1842

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