



# Schlumberger Blanc de Noirs Brut "Reserve" 2012

Reserve

**Origin:** Austria, Burgenland  
**Site:** Vineyard Selection  
**Normal** Reserve  
**Classification:**  
**Varietal:** Pinot Noir 100 %  
**Soil:** sandy  
alluvial soil  
salty  
calcareous



## Cellar

**Harvest:** handpicked | August 25 - August 31  
**Malolactic** yes  
**Fermentation:**  
**Fermentation:** spontaneous  
steel tank  
**Maturing:** steel tank  
**Time on the Fine** 42 month(s)

**Yeast:**

## Data

**Wine Type:** Sparkling wine | white | dry  
**Alcohol:** 12 %  
**Acid:** 4.3 g/l  
**Certificates:** kontrolliert integrierte Produktion  
**Allergens:** sulfites  
**Drinking** 5 - 7 °C

**Temperature:**

## Winery

Since 1842, the most elaborate and traditional "Méthode Traditionnelle" originating from Champagne has been cultivated and developed with the greatest care at Schlumberger. Each bottle of Schlumberger matures on its lees for at least 12 months, the Reserve and Great Reserve even longer. The cellar dot on the bottom of the bottle is Schlumberger's quality mark for production according to the Méthode Traditionnelle.



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