



Schlumberger Prestige Cuvée Brut "Reserve" 2012

Reserve

Origin:	Austria, Niederösterreich
Site:	Vineyard Selection
Normal	Reserve
Classification:	
Varietal:	Chardonnay 70 % Pinot Noir 30 %
Soil:	loam loess black earth weathered soil
Cellar	
Harvest:	handpicked September 8 - September 14
Malolactic	yes
Fermentation:	
Fermentation:	spontaneous steel tank oak barrel used barrel oak barrel used barrel
Maturing:	48 month(s)
Time on the Fine	
Yeast:	
Data	
Wine Type:	Sparkling wine white dry
Alcohol:	12.5 %
Acid:	4.1 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.