



# SCHLUMBERGER PRESTIGE CUVÉE BRUT "RESERVE" 2012

<b>Origin:</b>	Austria, Niederösterreich
<b>Site:</b>	Vineyard Selection
<b>Normal Classification:</b>	Reserve
<b>Varietal:</b>	Chardonnay 70 % Pinot Noir 30 %
<b>Soil:</b>	loam loess black earth weathered soil

## CELLAR

<b>Harvest:</b>	handpicked   September 8 - September 14
<b>Malolactic Fermentation:</b>	yes
<b>Fermentation:</b>	spontaneous steel tank oak barrel   used barrel
<b>Maturing:</b>	oak barrel   used barrel
<b>Time on the Fine Yeast:</b>	48 month(s)

## DATA

<b>Wine Type:</b>	Sparkling wine   white   dry
<b>Alcohol:</b>	12.5 %
<b>Acid:</b>	4.1 g/l
<b>Certificates:</b>	kontrolliert integrierte Produktion
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	5 - 7 °C

## 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.

