



Schlumberger Chardonnay Brut "Reserve" 2015

Reserve

Origin: Austria, Niederösterreich
Site: Vineyard Selection
Normal: Reserve
Classification:
Varietal: Chardonnay 100 %
Soil: loam
loess



Cellar

Harvest: handpicked | September 15 - September 21
Malolactic: yes
Fermentation:
Fermentation: spontaneous
steel tank
Maturing: oak barrel | used barrel
Time on the Fine: 21 month(s)

Yeast:

Data

Wine Type: Sparkling wine | white | dry
Alcohol: 12 %
Acid: 6.6 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.

