



Schlumberger Pinot Noir Brut "Reserve" 2015

Reserve

Origin: Austria, Burgenland
Site: Vineyard Selection
Normal Reserve
Classification:
Varietal: Pinot Noir 100 %
Soil: sandy
alluvial soil
salt | large
lime | large



Cellar

Harvest: handpicked | September 1 - September 7
Malolactic yes
Fermentation:
Fermentation: spontaneous
steel tank
Maturing: steel tank
Time on the Fine 18 month(s)
Yeast:

Data

Wine Type: Sparkling wine | rose | dry
Alcohol: 12 %
Acid: 4.5 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.

