



SCHLUMBERGER PINOT NOIR BRUT "RESERVE" 2015

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

CELLAR

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

DATA

Wine Type:	Sparkling wine rose dry
Alcohol:	12 %
Acid:	4.5 g/l
Certificates:	kontrolliert integrierte Produktion
Allergens:	sulfites
Drinking Temperature:	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.

