




Schlumberger
SEIT 1842



SCHLUMBERGER ROSÉ BRUT »KLASSIK«

ORIGIN:	Austrian Sekt with „Protected Designation of Origin“ - Burgenland.
SOIL:	sandy and soily soil
VARIETY:	Pinot Noir, St. Laurent, Zweigelt
HARVEST:	selected harvest (August / September)
JUICE EXTRACTION:	max. 50%
GRAPE PROCESSING:	n.a.
FERMENTATION:	temperature controlled stainless steel tanks
AGING:	in tank
MATURATION ON LEES:	a min. of 12 months in the bottle
DOSAGE:	Brut (8g/l)
ACIDITY:	5,5g/l*

SCHLUMBERGER. AUSTRIAN SPARKLING. SINCE 1842.



Austrian cellar-tradition
since 1842



Collaboration with Schlumberger partner-vintners for decades



Produced exclusively from
specially selected Austrian grapes



Light, fresh and
animating character



100% control over the production
process - no purchase of wines



Carefully produced according to
„Méthode Traditionnelle“ and certified
with the unique cellar mark

SCHLUMBERGER KLASSIK. PROTECTED ORIGIN. APPROVED QUALITY.

The Schlumberger Sparkling Wine House stands for unique, sparkling wine enjoyment of bespoke quality since 1842. Independently examined by an external body, Austrian Sekt >> KLASSIK << guarantees state-of-the-art compliance with strict criteria: exclusively grapes of protected origin from a single Austrian federal state which are refined into sparkling wines and aged for at least 9 months on the lees - even 12 months at Schlumberger. All Schlumberger Sparkling Wines are produced according to “Méthode Traditionnelle”, noted by the white cellar mark as a seal of approval on every bottle.

TASTING NOTES:

Fine notes of delicate red berries of the forest. Strong mousseux. Aromas full of finesse, smooth and velvet finish.

PACK SIZE	ABV	UPC
6 X 750ML	12%	°80368-80355°

100% grapes from one single vintage.

* Subject to vintage deviations.

Imported by Marussia Beverages USA | Cedar Knolls, NJ | PLEASE DRINK RESPONSIBLY

