

## SCHLUMBERGER SPARKLING BRUT »KLASSIK«

ORIGIN:	Austrian Sekt with „Protected Designation of Origin“ – Lower Austria
SOIL:	clay, loess
VARIETY:	Chardonnay, Pinot Blanc, Welschriesling
HARVEST:	selected harvest (September)
JUICE EXTRACTION:	max. 60%
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:	6g/l*

### SCHLUMBERGER. AUSTRIAN SPARKLING. SINCE 1842.

-  Austrian cellar-tradition since 1842
-  Produced exclusively from specially selected Austrian grapes
-  100% control over the production process – no purchase of wines
-  Collaboration with Schlumberger partner-vintners for decades
-  Light, fresh and animating character
-  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 and fresh fruity aromas. Well-balanced and harmonious. Notable autolytic yeast notes, full-bodied and elegant.

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

100% grapes from one single vintage.

\* Subject to vintage deviations.

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