











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/I*

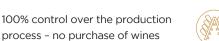
SCHLUMBERGER. AUSTRIAN SPARKLING. SINCE 1842.



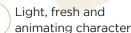
Austrian cellar-tradition since 1842



Produced exclusively from specially selected Austrian grapes



Collaboration with Schlumberger partnervintners for decades





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	
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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

