



Schlumberger[®]
seit 1842
MÉTHODE TRADITIONNELLE



TRADITION & INNOVATION SINCE 1842


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*Brilliant, sparkling, harmonious
and exceptionally tasteful!*



Founded by Robert Alwin Schlumberger in 1842, Schlumberger is the oldest and most tradition-conscious producer of sparkling wine in Austria. Every single sparkling masterpiece is composed of 100% premium Austrian base wine and produced according to the *Méthode Traditionnelle*, the classic champagne method.



TRADITION & INNOVATION SINCE 1842

ROBERT ALWIN SCHLUMBERGER: THE PIONEER IN WINE AND SPARKLING WINE IN AUSTRIA!

“A series of trials of Austrian wines led to my conviction that it is also possible to produce sparkling wines in Austria, that are of such high quality and perfection that they may proudly stand alongside those from Champagne.”

ROBERT ALWIN SCHLUMBERGER, 1842

The history of the Schlumberger family business begins with Robert Alwin Schlumberger, a 19th century pioneer who revolutionised the production of wine and sparkling wine in Austria. Schlumberger previously spent many years as cellar master and production manager of Ruinart Père et Fils, France’s oldest Champagne house. He then brought the **Champagne method to Austria** and founded the **first and most traditional sparkling wine cellar in 1842**. As a red wine connoisseur, he was also the first to introduce Cabernet Sauvignon and Merlot grape varieties to Austria. Talented and respected, he managed to get his “Sparkling Vöslauer” selected for the wine list of Queen Victoria of England at the 1862 World Fair in London. In Vienna, Schlumberger became the **“Royal beverage” and a favourite in Viennese society**. Robert A. Schlumberger was appointed a **supplier to the Royal and Imperial Court (k.u.k. Hoflieferant)**, and in 1878, he ascended to hereditary nobility as **“Edler von Goldeck”**.

SCHLUMBERGER: THE EXCEPTIONAL FOR THAT SPECIAL MOMENT



- Made in Austria: 100% Austrian grapes, base wine suppliers, sparkling wine production, production of glass bottles, packaging, etc.
- Highest competence and cellar tradition
- Status & prestige: the ideal sparkling gift in elegant packaging
- Choice of white or rosé, small or large format bottles, varietal character or elegant cuvées – Schlumberger offers the perfect premium product for every occasion!

THE MÉTHODE TRADITIONNELLE

SIGNED WITH THE CELLAR MARK

SCHLUMBERGER VINEYARD, Bad Vöslau

The **elegant cuvée** is carefully blended in Bad Vöslau, from wines from distinctive Austrian winemakers and vintages and wines made from a selection of grape varieties and specific vineyard sites. The elaborate union of several wines makes it possible to blend the properties of the **base wines to a desired optimum**. This is achieved by the cellar master and oenologists, who apply their expertise and highly trained palates to make fine adjustments to the diverse characters of the wine, combined with their wealth of **many years of experience**. The aim is to produce consistently high quality and the **characteristic, distinctive Schlumberger house taste** through the fine balance of the characters of the wines.

SCHLUMBERGER SPARKLING WINE CELLARS, Vienna

After the fermentation of the yeast is completed, the bottles leave Bad Vöslau, and are brought to the 300 year old Schlumberger cellars in Vienna, where the further steps for the high-quality sparkling wines take place. After careful riddling and disgorgement, **the dosage** – a well-kept secret of our cellar master – **completes the sparkling delight**.





SCHLUMBERGER BRUT CLASSIC

THE ELEGANT CLASSIC



GRAPE VARIETALS:

Welschriesling, Chardonnay,
Pinot Blanc

ORIGIN: Lower Austria

ALCOHOLIC CONTENT:

11.5% alc./vol.

DESCRIPTION: Delicate, fresh fruit aromas. Well-balanced and harmonious. Bright yeasty notes, full-bodied and elegant.

BEST PAIRED WITH: Light appetizers, fish and white meat. Also a good match for desserts that are not too sweet.

SIZES: 750ml, 187ml

SCHLUMBERGER ROSÉ BRUT*

SEDUCTIVE IN PINK



GRAPE VARIETALS: Pinot Noir & St. Laurent

ORIGIN: Burgenland

ALCOHOLIC CONTENT:
11.5% alc./vol.

DESCRIPTION: Fine aromas of delicate red fruits of the forest. Vibrant mousseux. Intense taste and elegant with soft, velvety finish.

BEST PAIRED WITH: Noble fish dishes, canapés & mild soft cheese.

SIZES: 750ml, 187ml

*The darker color is a result of using two red grape varieties



SCHLUMBERGER GRÜNER VELTLINER

AUSTRIA'S SIGNATURE GRAPE



GRAPE VARIETALS: Grüner Veltliner

ORIGIN: Lower Austria

ALCOHOLIC CONTENT:
12% alc./vol.

DESCRIPTION: Grüner Veltliner is Austria's signature white grape varietal. Expressive fruity aroma, distinctively spicy with a lingering finish.

BEST PAIRED WITH: Fresh seasonal salads, fried fish, mild Asian cuisine, lighter lunch & dinner selections, & mature cheese.

SIZES: 750ml



SCHLUMBERGER GOLD

GOLDEN DRY



GRAPE VARIETALS: Welschriesling, Pinot Blanc & Chardonnay

ORIGIN: Lower Austria

ALCOHOLIC CONTENT:
11.5% alc./vol.

DESCRIPTION: Elegant nose of elderflower & ripe apple. Aromatic & stimulating with vibrant freshness.

BEST PAIRED WITH: Finger food & white meat. An ideal aperitif.

SIZES: 750ml



SCHLUMBERGER WHITE SECCO

FRUITY AND REFRESHINGLY YOUTHFUL



GRAPE VARIETALS: Welschriesling, Pinot Blanc & Chardonnay

ORIGIN: Lower Austria

ALCOHOLIC CONTENT:
11.5% alc./vol.

DESCRIPTION: Delicate bouquet of grapes, highly complex, refreshing & invigoratingly fruity.

BEST PAIRED WITH: Desserts, confectionary and canapés. An ideal aperitif.

SIZES: 750ml



SCHLUMBERGER ROSÉ SECCO

FRUITY FRESH AND SEDUCTIVE



GRAPE VARIETALS: Blaufränkisch,
Zweigelt & St. Laurent

ORIGIN: Burgenland

ALCOHOLIC CONTENT:
11.5% alc./vol.

DESCRIPTION: Aromatic bouquet of
raspberries, strawberries & roses.
Well-balanced, with fine texture.

BEST PAIRED WITH: Perfect as a
summery aperitif. Seafood, cream
cheese & melon with ham. Sorbets &
fruity sweet desserts, or simply on ice
with fresh strawberries.

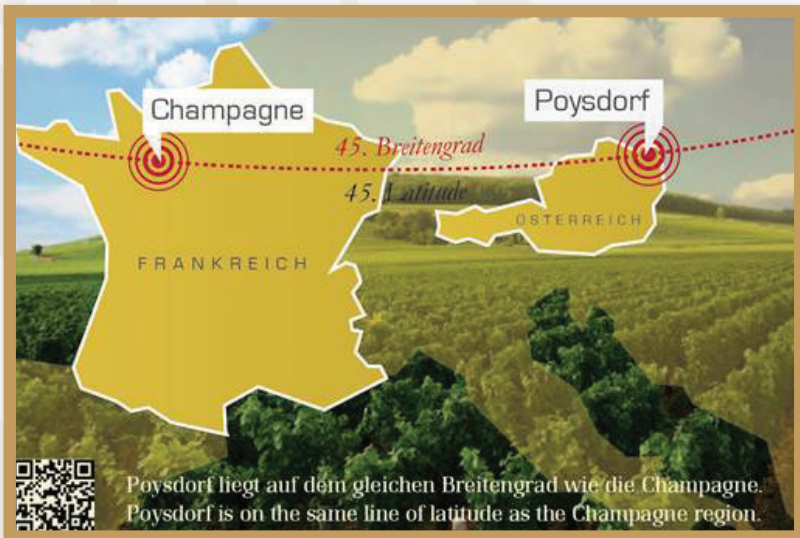
SIZES: 750ml

PERFECT LOCATION

PERFECT CONDITIONS FOR PERFECT WINES

The area around the beautiful small town of Poysdorf Schlumberger has around 400 contracted winegrowers who supply the white grapes for our base wines.

This exclusive wine region (~1.400 ha) is on the same level of latitude as the famous “Champagne” (~40.000 ha), which results in similar climate conditions (e.g. hot days, cool nights). For this and many other reasons, our base wines are perfect for producing high quality premium sparkling wines.





 /SchlumbergerSparklingWine