



Domaines Schlumberger



Technical sheet elaborated by Mr Pascal LEONETTI

“Best Sommelier of France 2006”
“Best Young Sommelier of France 2003”

Pinot Gris Grand Cru Kessler 2004

ANALYTICAL INFORMATION

- * Alcohol : **12.81°**
- * Acidity (*sulphuric acid*) : **3.69 grs/l**
- * Residual sugar : **21.8 grs/l**

HISTORY

Distinguished right from 1394, KESSLER has been sold under its own name since 1830.

LOCATION : 22 ha of this 29 ha plot belong to our domaine

KESSLER lies on a bedrock of sandstone and in the middle of this plot there is a small vally facing east, south-east which shelters it from the north winds and cold airstreams which comes from the valley of Guebwiller.

HOW IT IS MADE AND RAISED

Hand-picked. Whole bunches pressed. Static settling of the less. Fermented in temperature controlled tuns. Raised on the less for 8 months.

TASTING NOTES

The robe is a golden yellow with light green reflections of a beautiful intensity. The disk is bright, limpid, transparent. The wine has a youthful quality. The pleasant, expressive and distinguished nose shows a dominant of candied, fruity, complex scents, quince, apple, hop, white flesh fruits. Airing reveals a delicate smoky note, milk butter, praline. The nose offers a beautiful impression of maturity in the distinct profile of the grape variety. Very pleasant. The onset is heavy, full and marrowy. The alcoholic base is well balanced. One evolves on an edgy medium that cools down the initial overmaturity very well, with a slightly sparkling note. The range of flavours is complex, white flesh fruits, quince, apple, slightly smoky, hop. The finish has a beautiful length in the mouth, 8 caudalies, and a refreshing vivacity.

MATCHING IT WITH FOOD

The structure of this very palatable wine, with its defined edginess requires 10 years of cellar keeping. My advice is to serve it at a temperature of 12°C together with a Bresse poultry and foie gras tort or a blue-veined cheese : Fourme d’Ambert.