



Domaines Schlumberger

Gewurztraminer Grand Cru Kessler 2005

ANALYTICAL INFORMATION

- * Alcohol : 12.80°
- * Acidity (sulphuric acid) : 3.18 grs/l
- * Residual sugar : 47.5 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 valley facing east, south-east which shelters it from the north winds and cold airstreams which comes from the valley of Guebwiller. A natural extension of Grand Cru KITTERLE, its reddish soils lie on a bedrock of Vosges sandstone. At the bottom, a limestone outcrop makes the soil more clayey.

HOW IT IS MADE AND RAISED

Hand-picked, put into crates. Whole bunches pressed. Static settling of the must. Fermented in temperature controlled tuns. Raised on the lees for 8 months.

TASTING NOTES

The robe is a lemon yellow with light green reflections of a good intensity. The disk is bright, limpid, transparent. The wine has a youthful quality. The nose is marked, pleasant, moderately distinguished and gives out a dominant of floral scents, rose and exotic, litchi, passion fruits, mango, candied citrus fruits, lemon, grapefruit. Airing is not more intense but remains on exotic fruits and reveals a delicate spicy hint, marshmallow. The exhilarating nose is still reserved but the range of scents underlines the beautiful maturity of the grapes. The onset in the mouth is ample and marrowy. The alcoholic base is full-bodied. One evolves on a medium of marked vivacity with a slightly sparkling note. The range of flavours expresses candied fruits, exotic, passion fruit, grapefruit and the floral, rose and litchi, light spicy hint, pink pepper. The finish is sappy, 9 caudalies, and maintains a lot of freshness. The light bitterness offers a good support of freshness. The structure is remarkable, concentrated, extravert but mastery and purity are there.

MATCHING IT WITH FOOD

Very beautiful Gewurztraminer to be savoured in 2 years as an accompaniment to a highly tasteful cuisine. Poultry Colombo or cheese (Munster). Serving temperature: 11°C.



Technical sheet elaborated by Mr Pascal LEONETTI

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