



Domaines Schlumberger



Technical sheet elaborated by Mr Pascal LEONETTI

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

Gewurztraminer Grand Cru Kitterlé 2005

ANALYTICAL INFORMATION

- * Alcohol : **13.41°**
- * Acidity (*sulphuric acid*) : **3.02 grs/l**
- * Residual sugar : **31.7 grs/l**

HISTORY

KITTERLE was distinguished right from 1699. In 1782, twelve “schatz” of vines turned out to belong entirely to the Jesuits from Ensisheim. It has been sold under its own name since 1830.

LOCATION : 20 ha of this 26 ha plot belong to us

“Le Brise-Mollets” ; “Calf-breaker” : it was given this local nickname by the vinegrowers who worked in the breathtakingly high vineyards on steep slopes, often as steep as 1 in 2. This volcanic-sandstone plot is on a unique site, on a steeply sloping rocky outcrop facing three ways (south-west, south and south-east). The light, sandy soil, which is kept back by huge drystone walls, only gives very low yields.

HOW IT IS MADE & 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 delicate scents dominated by exotic fruits, litchi, mango and spices. A slight floral hint of rose can be detected. Airing intensifies the nose where rose dominates but gives way to the exotic range, grapefruit, litchi, mango, passion fruit as well as spices, ginger. The nose is splendid, intense, complex and is highly enjoyable. 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 sparkling note. The range of flavours, spicy, ginger, exotic fruit, litchi, passion fruit and floral, is splendid. The marked bitterness provides freshness. The finish presents a beautiful length, 9 caudalies, a persistent bitterness and a delicate vivacity. The structure is demonstrative and opulent while also maintaining a superb freshness. The range of flavours is perfect.

MATCHING IT WITH FOOD

To be savoured in 2 years as an accompaniment to a selection of blue cheeses and candied pear with ginger. Serving temperature : 12°C.