



DOMAINES SCHLUMBERGER
depuis 1810

GEWURZTRAMINER GRAND CRU KITTERLE 2012

TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **12,44°**
- Acidity : **2,85 grs/l**

- Residual sugar : **45,9 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

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.

WINE-MAKING

Whole grape pressing, static racking. Fermentation in thermo-regulated tuns for one to four months. Maturation on fine lees for 8 months.

TASTING

Technical sheet by M. Pascal Leonetti "Best Sommelier of France 2006"

The colour is pale yellow with light green reflections, of average intensity. The disk is bright, limpid and transparent. The wine shows youth.

The nose is open, pleasant and intense. Racy, we perceive a dominant of candied, exotic fragrances, candied orange, grapefruit, mango, lychee, spice, Sichuan pepper, cardamom and a strong floral note, rose. Airing enhances the previous aromas and reveals chlorophyll, apricot, violets.

The superb maturity of the grapes gives it an extrovert character, exuberant and intoxicating. The aromatic profile is quite sumptuous!!!

The onset in the mouth is dense, fleshy and mellow. The alcohol support is full-bodied. The wine evolves in a medium with underlying fine liveliness, marked by a sparkling note. The range of flavours is dazzling. It is reminiscent of the nose, dominated by exotic fruits like lychee, mango grapefruit, candied orange, spices, cardamom, Sichuan pepper and cumin as well as flowers, rose, violet. We can also feel a fine bitterness. The finish has a very beautiful length, 14-15 caudalies, with a fine liveliness.

Superb balance demonstrative, impressive and extraordinary. Gewurztraminer in all its splendour.

SERVING

This wine can be served with spicy dishes like pil pil prawns or a superb refined the Munster cheese from the Siffert cheese diary. However, we feel this wine is best tasted on its own, "tête à tête" with your companion.

Serve at a temperature of 12°C.

