



DOMAINES SCHLUMBERGER
depuis 1810

PINOT GRIS GRAND CRU KESSLER 2012



TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **13,80°**
- Acidity : **3,70 grs/l**

- Residual sugar : **9,4 grs/l**
- Appellation : AOC Alsace Grand Cru

HISTORY

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

LOCATION

The KESSLER grows on a sandstone soil and displays in its centre a vale that is globally facing East, South-East, which protects it from North winds and cold air streams brought by the valley of Guebwiller.

WINE-MAKING

Pressing of whole grapes, static racking. Fermentation in thermocontrolled tuns from 1 to 4 months. Matured on fine lees during 8 months.

TASTING

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

The robe is golden yellow with light green highlights, beautiful intensity. The disk is bright, limpid and transparent. The wine shows a pleasant youth. The nose is frank, pleasant and intense. One perceives the dominant odours in full bloom. Fruity, white fruit, golden apple, yellow fruits, Mirabelle plum and fine touches of liquorice, smoky. Airing enhances the previous aromas and reveals a flinty, mineral note, complex. The nose evokes the ripeness of the grapes and still has a cramped profile at present. A classic austerity phase. Patience, time is in its favour.

The onset in the mouth is ample, dense and caressing. Tender. The alcohol support is full-bodied. The wine evolves on a clean and lively medium, with a slight sparkling note. The complex range of aromas evokes white fruits, golden apple, yellow fruits, Mirabelle plum and dried fruits, sweet almond, a fine lactic note along with some honey.

Just a hint of bitterness. The finish has good persistence, 7 caudalies and a fine, sappy liveliness.

Despite a range of unusual flavours, this wine is full-bodied, elegant and fine. Let us be patient in order to fully enjoy it.

SERVING

Do not hesitate to serve this wine with a pan of ceps "à la girondine" or a potatoes soufflé spiced with nutmeg. Closer home, chicken vol-au-vent and fresh pasta, but also soft cheeses like Brie de Meaux.

Serve at 12°C.

