



DOMAINES SCHLUMBERGER  
depuis 1810

## RIESLING GRAND CRU KESSLER 2012



### TECHNICAL INFORMATION

▼  
dry

medium dry

mellow

sweet

- Alcohol : **13,5°**  
- Acidity : **4,65 grs/l**

- Residual sugar : **0,9 grs/l**

### HISTORY

Mentioned as early as the year 1394, the Kessler has been marketed under its own name since 1830.

### LOCATION

The Kessler grows on a sandstone soil and displays in its centre a valley that is globally facing east, south-east, which protects it from north winds and cold air streams brought by the valley of Guebwiller. As a natural extension of the Grand Cru Kitterle, its subsoils are reddish over Vosgean sandstone bedrock. At its base, an outcrop of limestone results in clay soils.

### WINE-MAKING

Whole grape pressing, static racking. Fermentation in thermocontrolled tuns for 1 to 4 months. Ageing on fine lees for 8 months.

### TASTING

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

The nose is marked, pleasant and intense. We perceive dominant candied, fruity flavours, citrus fruits, orange, lemon, citron, and fine touches of spice and ginger. Airing enhances the previous aromas and reveals a complex floral note and an underlying mineral touch. The nose is already accessible. Racy, it reveals the beautiful maturity of the grapes.

The onset in the mouth is moderately rich, with a balanced alcohol support. The wine evolves in a medium with strict liveliness, marked by a sparkling note. The range of aromas is similar to that of the nose, dominated by citrus fruits, lemon, citron and orange. A persisting floral complexity highlighted by fine minerality. We also perceive a hint of astringent bitterness. The finish has a beautiful length, 8-9 caudalies and a strong vitality with a lingering bitterness. The balance of this wine is taut and pithy. The range of flavours adds to the nobility of this wine.

### SERVING

This wine makes a very pleasant start to a memorable meal with fine, fattened oysters snacked, a salad of scampi fried in olive oil or Rove's goat cheese. Serve at a temperature of 12°C.

