



DOMAINES SCHLUMBERGER
depuis 1810

RIESLING GRAND CRU KITTERLE 2013

TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **11,79°**
- Acidity : **4,16 grs/l**

- Residual sugar : **2 grs/l**

HISTORY

Ranked among the best wines in the world, the Riesling is one of Alsace's biggest successes. Introduced in the 15th century, and originating from the Orleanois region, it is different from its German counterpart and from the numerous Riesling, which can now be found a little all over the world. A late-ripening grape variety, it continues to ripen at low temperatures, but gives marvelous results when there is a sunny, dry, late summer. First distinguished in 1699, Kitterlé has always had an exceptional reputation. Already protected in the middle ages, 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 (25 to 35 hl/ha)

WINE-MAKING

The grapes are hand-picked and whole bunches are pressed. There is static settling of the lees. The wine is fermented in temperature-controlled tuns, followed by raising on the lees for 8 months.

TASTING

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

The robe is a lemon yellow, with light green reflections of average intensity. The disk is bright, limpid, transparent. The wine shows a radiant youth.

The nose is frank, pleasant, intense and elegant. One perceives dominant fruity, candied scents. Citrus fruits, lemon, exotic, pineapple, spices, ginger. Airing enhances the previous aromas and reveals a smoky mineral character, flintstone and gas. The maturity of the grapes is perfect, their health excellent. The main terroir expresses itself in a reserved and complex profile.

The onset in the mouth is ample, dense, fleshy, with a beautiful tactile silkiness. The alcohol support is balanced. One evolves on a medium with a frank, incisive vivacity. The range of aromas is reminiscent of the nose. Always dominated by fruits, citrus fruits, lemon, pineapple, white flowers and, as a watermark, this underlying mineral hint. The finish has a beautiful length, 8 caudalies and a frank, sappy vivacity. The structure of this wine is fleshier, the mineral definition is precise. Very beautiful success of this vintage.

GASTRONOMY

I like to associate this wine with a shrimp soup with Thai sauce, a smoked fish matelote, a salmon soufflé with Riesling sauce or fresh goat cheeses such as the Picodon de l'Ardèche. Served at 12°C.

