



DOMAINES SCHLUMBERGER
depuis 1810

GEWURZTRAMINER GRAND CRU KITTERLE 2014

TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **12,76°**
- Acidity : **3,68 grs/l**

- Residual sugar : **40 grs/l**
- Appellation : AOC ALSACE GRAND CRU

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" October 2016

The robe is golden yellow and intense with green reflections of good intensity. The disk is bright, limpid and transparent. The wine shows youth.

The nose is marked, pleasant and intense. Sophisticated, we perceive a dominant of candied and exotic scents : passion fruits, litchi, mango and flowers (rose). The airing enhances these scents and reveals grapefruit and spices : ginger and Sichuan pepper. The healthy and ripe raw material gives it a shining and distinctive profile. Remarkable.

The onset in the mouth is ample, dense, mellow. The alcohol support is full-bodied. The wine evolves on a medium with a frank vivacity, marked by a sparkling note. We find the same aromas dominated by exoticism : mango, passion fruits, litchi, papaya, grapefruit, spices, Sichuan pepper, ginger and in a very subtle way, rose. We perceive a hint of bitterness. The finish has a good length, 8-9 caudalies, a fine liveliness and a hint of persistent bitterness.

The balance of this wine is concentrated and mellow. Very tasty, the aromatic profile is, as always, remarkable on this terroir. Very attractive profile !

SERVING

It goes perfectly with exotic cuisine : a Reunionese mango chutney with monkfish curry, sliced chicken with mandarins and spicy sauce, a pork pot with Sichuan pepper or a soft rind-washed cheese such as the Taleggio.
Serve at a temperature of 12°C.

