



DOMAINES SCHLUMBERGER
depuis 1810

RIESLING GRAND CRU KESSLER 2014



TECHNICAL INFORMATION

▼
dry

medium dry

mellow

sweet

- Alcohol : **12,58**
- Acidity : **6,03 grs/l**

- Residual sugar : **5,1 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

Notes of Pascal Leonetti "Best French Sommelier in 2006" – June 2016

The robe is light lemon yellow with green reflections and of medium intensity. The disk is bright, limpid and transparent. The wine shows youth. The nose is marked, pleasant, a bit short. We perceive a complex dominant of delicate scents, focused on citrus fruits, lime, yuzu zest, white flowers and delicate vegetal. The airing says nothing more, it enhances the previous scents and reveals light spicy notes, ginger, hardly exotic.

The wine is severe, silent. The perfect state of health of the grapes will show a more pronounced profile with time. The onset in the mouth is moderately ample and tender with a vigorous alcohol support. The wine evolves on a medium of marked vivacity, with a sparkling note. The range of flavours is in line with that of the nose, still dominated by lemon zest, yuzu, delicate vegetal and light spicy notes of ginger. We perceives a hint of bitterness. The finish has a good length, 6-7 caudalies, and a frank liveliness. The balance focuses on freshness. Slender and chiselled, it will please connoisseurs of precise wines.

SERVING

This wine can be associated with Japanese cuisine, smoked eel sushis, but also crayfish salad, avocado, grapefruit or a spicy salmon gravlax. Perfect with a fresh Crottin de Chavignol.

Serve at a temperature of 12°C.

