



DOMAINES SCHLUMBERGER  
depuis 1810

## GEWURZTRAMINER GRAND CRU KITTERLE 2015

### TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **13,24°**  
- Acidity : **2,94 grs/l**

- Residual sugar : **42,28 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" January 2018*

The robe is lemon yellow with light reflections of medium intensity. The disk is bright, limpid and transparent. The wine shows youth.

The nose is marked, pleasant and intense. We perceive a dominant of floral (rose) and spicy scents as well as candied ginger. The airing enhances the previous scents and reveals an exotic personality : banana, passion fruit, papaya, mango and Sichuan pepper. The superb quality of the raw material expresses itself with a lot of distinction and brightness. The controlled exposure to sunlight subjugates the range of scents.

The onset in the mouth is dense, powerful and mellow. It shows a perfect silky touch and the alcohol support is powerful. The wine evolves on a medium with a frank liveliness, marked by a sparkling note. We find the same aromas as on the nose, this time dominated by exoticism : white peach, banana, passion fruit, mango, flowers (rose), spices (Sichuan pepper) and candied ginger. We perceive a hint of bitterness. The finish has a long length, 11-12 caudalies, and a strict liveliness and a fine and persistent bitterness. Ample and tasty, the structure of this wine is splendid. Charming and voluptuous, it shows a very high level of distinction and brightness. A great wine is born!

### SERVING

Perfect wine to taste alone but it can also be associated with pink shrimps with coconut milk and ginger, seafood with curry sauce, a Creole risotto with poultry meat or a soft and washed-rind cheeses... Serve at a temperature of 12°C.

