



DOMAINES SCHLUMBERGER  
depuis 1810

# PINOT GRIS GRAND CRU KESSLER 2004

## TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **12,81°**  
- Acidity : **3,69 grs/l**

- Residual sugar : **21,8 grs/l**

## HISTORY

Distinguished right from 1394, Kessler has been sold under its own name since 1830.

## LOCATION

Kessler lies on a bedrock of sandstone and in the middle of this plot there is a small valley facing east, south-east which shelters it from the north winds and cold airstreams which comes from the valley of Guebwiller.

## 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 golden yellow with a light green reflections of a beautiful intensity. The disk is bright, limpid and transparent. The wine has a youthful quality. The pleasant expressive and distinguished nose shows a dominant of candied, fruity, complex scents, quince, apple, hop, white flesh fruits. Airing reveals a delicate smoky note, milk butter, and praline. The nose offers a beautiful impression of maturity in the distinct profile of the grape variety. Very pleasant.

The onset is heavy, full and marrowy. The alcoholic base is well balanced. One evolves on an edgy medium that cools down the initial over maturity very well, with a slightly sparkling note. The range of flavours is complex, white flesh fruits, quince, and apple, slightly smoky, hop.

The finish has a beautiful length in the mouth, 8 caudalies and a refreshing vivacity.

## SERVING

The structure of this very palatable wine, with its defined edginess requires 10 years of cellar keeping. My advice is to serve it at a temperature of 12°C together with a Bresse poultry and foie gras tort or a blue-veined cheese as "fourme d'Ambert".

## PRESS

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