



DOMAINES SCHLUMBERGER  
depuis 1810

# PINOT GRIS GRAND CRU KITTERLE 2006

## TECHNICAL INFORMATION

dry | medium dry | mellow | sweet

- Alcohol : **13,09°**  
- Acidity : **4,25 grs/l**

- Residual sugar : **26,6 grs/l**

## HISTORY

Kitterle was first distinguished in 1699. In 1782 twelve « schatz » of vines revealed to belong exclusively to the Jesuits of Ensisheim. This hillside plot 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 retained by huge dry stones walls, only gives low yields.

## 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 light green reflections of a beautiful intensity. The disk is bright, limpid and transparent. The wine shows youth and concentration.

The nose is marked, pleasant and distinguished with a good intensity and gives out a dominant of candied, over matured, fruity scents (quince, oven baked apple) and delicately floral, acacia. Airing enhances the whole and reveals delicate and slightly smoky hints of honey. A slight mushroomy character can be detected. The remarkably complex nose shows good typicity and perfect health.

The onset in the mouth is ample and marrowy. The alcoholic base is full-bodied. One evolves on a medium with a sharp and sparkling vivacity. The range of flavors is complex, candied and mixes white flesh fruits, quince apple, honey and delicate smoky hints, slightly liquorish.

The final offers a beautiful length, 7 caudalies and a vivacity that is both lengthy and marked.

## SERVING

The impressive, fleshy and highly flavor some structure of this wine is worthy of the terroir it comes from. Great range of flavours. 10 years cellar keeping potential but already pleasant with dishes such as "bouchée à la reine" or calf sweetbread. Serving temperature 12°C.

