



DOMAINES SCHLUMBERGER
depuis 1810

PINOT GRIS GRAND CRU KITTERLE 2007

TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **13,11°**
- Acidity : **3,61 grs/l**

- Residual sugar : **41,5 grs/l**
- Yield : **31 hl/ha**

HISTORY

The Kitterlé was mentioned for the first time in 1699. In 1782 twelve « schatz » of vineyard were recorded as the exclusive property of the Jesuits from Ensisheim. The wine from this slope is marketed in its own name since 1830.

LOCATION

The Kitterlé is a volcanic sandstone soil occupying a unique site on mountain ledges, on a rocky spur exposed to three directions (south-west, south and south-east). The light and sandy soil retained by immense dry stone walls allows only a limited yield (25 to 35 hl/ha).

WINE-MAKING

Our Pinot Gris Grand Cru Kitterlé 2007 was harvested manually in wooden crates, on 8 October 2007. Entire grapes are pressed, with static racking. Fermentation in thermo-regulated tuns for one to four months. Matured on fine lees during eight months. Bottled in March 2009.

TASTING

AF march 2011

The color is golden yellow with slight copper reflections; the disc is limpid and luminous with great intensity.

The nose is intense with notes of honey, sap and fudge. Airing amplifies it all and shows roasted, slightly smoky notes.

In the mouth, the onset is full-bodied and soft, but still keeping a lot of freshness. The middle of mouth is cool and slightly salty. This Pinot Gris Grand Cru Kitterlé is an extremely complex and very typical wine.

The finish is long and remains fresh in spite of a very rich structure.

GASTRONOMY

I recommend serving this wine with guinea fowl on morel sauce accompanied by cooked chestnuts and pears or also with a platter of hard cheese like old Comté (36 months) or Beaufort made from mountain pasture milk (15 months). Serve at 12°C.

PRESS

92/100 WINE ENTHUSIAST 2010



"Sweet and rich wine, preserving some exciting acidity. That makes the currant and fig flavors well in balance with a smoky character, touched by toast. A very elegant wine, that also projects concentration." »

