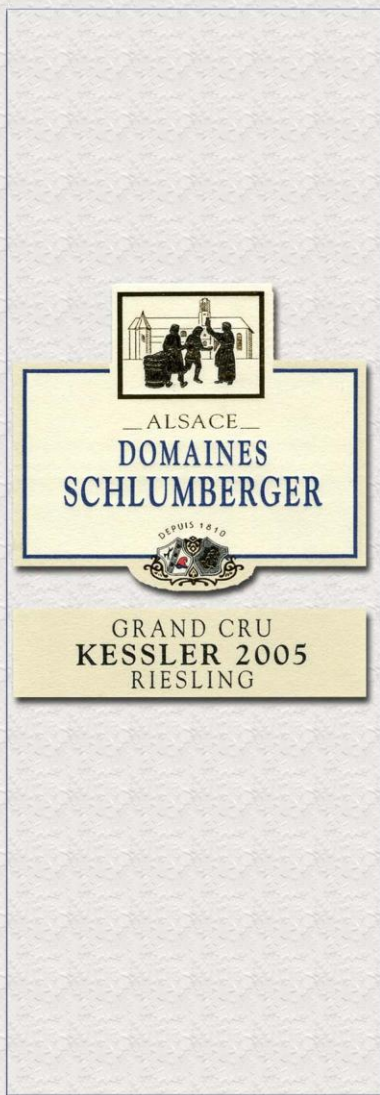




Domaines Schlumberger



# Riesling Grand Cru Kessler 2005

## ANALYTICAL INFORMATION

- \* Alcohol : **12.66°**
- \* Acidity (sulphuric acid) : **4.51 grs/l**
- \* Residual sugar : **8 grs/l**

## HISTORY

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

LOCATION : 22 ha of this 29 ha plot belong to our domaine.

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. A natural extension of Grand Cru KITTERLE, its reddish soils lie on a bedrock of Vosges sandstone. At the bottom, a limestone outcrop makes the soil more clayey.

## HOW IT IS MADE & RAISED

Hand-picked. Whole bunches pressed. Static settling of the must. Fermented in temperature controlled tuns. Raised on the lees for 8 months.

## TASTING NOTES

The robe is a light yellow with green reflections of a mild intensity. The disk is bright, limpid, transparent. The wine has a youthful quality. The pleasant, marked and distinguished nose shows a dominant of candied scents, mango, passion fruits, citrus fruits, lemon, light spicy hint, ginger. Airing opens up an exotic delight. The nose is fully dominated by mango, followed by all the scents mentioned above. The candied and exotic nose is exhilarating. Beautiful expression of Riesling. The onset is tender and moderately full, with a heady alcoholic base. One evolves on a sharp medium, marked by very slight sparkling note. The exquisite range of flavours displays mango, passion fruit, citrus fruits, lemon, white flesh fruits, peach, apricot, a spicy hint, ginger. The finish offers a moderate length, 6 caudalies, and a marked vivacity. The balance of the wine is a little heady, but the minerality of the great terroirs always guarantees a beautiful freshness. The range of flavours is remarkable, dazzling.

## MATCHING IT WITH FOOD

To serve with a salad of scallops with ginger or a fillet of salmon in a potato crust. The recommended serving temperature is 12°C. To be savoured now while young, or wait for the minerality, within 8 years.

Technical sheet elaborated by Mr Pascal LEONETTI

“Best Sommelier of France 2006”  
“Best Young Sommelier of France 2003”