



DOMAINES SCHLUMBERGER
depuis 1810



GEWURZTRAMINER GRAND CRU KESSLER 2015

TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **13,37°**
- Acidity : **3,09 grs/l**

- Residual sugar : **46,47 grs/l**
- Appellation : **Alsace Grand Cru**

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. A natural extension of Grand Cru Kitterlé,

WINE-MAKING

Whole grape pressing, static racking. Fermentation in thermocontrolled tuns for 1 to 4 months. Ageing on fine lees for 8 months.

TASTING

Notes of Pascal Leonetti "Best French Sommelier in 2006" – January 2018

The robe is light golden yellow with green reflections of good intensity. The disk is bright, limpid and transparent. The wine shows brilliant youth.

The nose is marked, pleasant and intense. Sophisticated, we perceive a dominant of exotic scents : grapefruit, banana, litchi, papaya and flowers (rose). The airing enhances these scents and reveals mango, passion fruit, spices and candied ginger. The superb quality of the raw material gives a brilliant, precise and distinguished nose. It radiates the expression of this excellent grape variety.

The onset in the mouth is dense, fleshy and mellow. It shows a superb silky touch and a full-bodied alcohol support. The wine evolves on a medium with a frank liveliness, marked by a sparkling note. The range of flavours is in line with that of the nose, still dominated by citrus fruits (orange, grapefruit), exotic fruits (litchi, banana, mango, papaya), flowers (rose) and spices (candied ginger). We perceive a hint of savoury varietal bitterness. The finish has a long length, 9-10 caudalies, and a frank liveliness and a persistent bitterness.

The superb structure is savoury. The rich and mellow body is admirably set against the edge and the refreshing firmness. All bathed in sophisticated aromatic flavours.

SERVING

Remarkable wine to taste alone but it can also be associated with shrimp over rice with a spicy sauce, a sliced chicken with mandarins and a spicy sauce, a pot of pork with Sichuan pepper or a soft and washed-rind cheeses... Serve at a temperature of 12°C.

