



DOMAINES SCHLUMBERGER
depuis 1810

GEWURZTRAMINER GRAND CRU KITTERLE 2007

TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **13,17°**
- Acidity : **2,80 grs/l**

- Residual sugar : **24,7 grs/l**

HISTORY

Kitterle was distinguished right from 1699. In 1782, twelve « schatz » of vines turned out to belong entirely to the Jesuits from Ensisheim. It 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 kept back by huge drystone walls, only gives very low yields.

WINE-MAKING

Manual harvest the 5th October 2007. Whole grape pressing, static racking. Fermentation in thermo-regulated tuns for one to four months. Maturation on fine lees for 8 months. Bottled the 29th April 2009.

TASTING

Technical sheet by M. Romain Iltis "Best Sommelier of France 2012"

The robe is a lily flower yellow with buttercup reflections. The disc is fatty, the legs are generous. A slightly oily appearance immediately leaves the impression of a concentrated wine.

The nose, on first approach, is playful, marked by over-ripeness. The aromas of quince preserve dominate, complemented by a fine touch of coriander.

After aeration, the nose reveals an intense and aromatic complexity. Aromas of dried apricots and fresh quince mingle with spicy notes of white pepper. The nose suggests a wine affected by noble rot.

On the palate, the onset is frank and charming. A precise balance structures the mouth feel. Freshness is straight and linear adding vigour to a generous and soft fat mouth. A beautiful honeyed sensation blending the flavours of spices like cumin and coriander. I find again a fruity character, fresh quince associated with exotic fruits such as papaya. The length of 5 to 6 caudalies is fresh, ending with a slightly bitter finish. The palate is fresh and marked by the combination of spices.

SERVING

Serve with : spicy gastronomy and dishes, dessert with exotic fruits...

Example : lamb tagine, mango mousse with liquorice...

Serve at a temperature of 12°C.

