



DOMAINES SCHLUMBERGER  
depuis 1810

## PINOT GRIS GRAND CRU KESSLER 2014



### TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **12,26°**  
- Acidity : **4,39 grs/l**

- Residual sugar : **36 grs/l**  
- Appellation : AOC Alsace Grand Cru

### HISTORY

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

### LOCATION

The KESSLER grows on a sandstone soil and displays in its centre a vale that is globally facing East, South-East, which protects it from North winds and cold air streams brought by the valley of Guebwiller.

### WINE-MAKING

Pressing of whole grapes, static racking. Fermentation in thermocontrolled tuns from 1 to 4 months. Matured on fine lees during 8 months.

### TASTING

*Technical sheet elaborated by M. Pascal Leonetti "Best Sommelier of France 2006" October 2016*

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

The nose is marked, pleasant and intense. Overripe and candied, we perceive a dominant of fruity scents : yellow fruits, quince, mirabelle plum, honey and a light smokiness. The airing enhances the previous scents and reveals a slight reduction, animal, then the Golden apple and a subtle hint of acacia flowers. The raw material is ripe and healthy. The sophisticated range of flavors is pleasant.

The onset in the mouth is moderately ample, semi-liquorish. The alcohol support is full-bodied. The wine evolves on a medium of strict vivacity, with a sparkling note. We find the same aromas as on the nose, dominated by candied yellow fruits, mirabelle plum, quince, Golden apple, acacia honey and this sophisticated smokiness. The finish has a good length, 8-9 caudalies, and a sharp liveliness. The balance is very nice and tasty. The concentration is mastered by the « cold year » and the terroir. The liveliness is pure and precise. A masterpiece !

### SERVING

Ideal with round fillets of veal with its tuile and Mirabelle plum, veal sweetbreads with honey and citrus caramel, a duet of game animals with Berawecka fruits or a soft rind-washed cheese such as the ripened Coeur d'Arras.

Serve at 12°C.

