



DOMAINES SCHLUMBERGER
depuis 1810

PINOT GRIS GRAND CRU KESSLER 2015



TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **12,90°**
- Acidity : **2,91 grs/l**

- Residual sugar : **25,96 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" January 2018

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

The nose is marked, pleasant and intense. We perceive a dominant of complex scents of honey, yellow fruits (mirabelle plum, quince) and white flowers. The airing enhances these scents and reveals candied orange, a ferruginous note, slightly smoky with a hint of liquorice. The nose reflects a perfect state of health and a beautiful ripening of the grapes. Complex and delicate, it offers a range of scents based on the terroir and minerality.

The onset in the mouth is dense and fleshy, rich. The alcohol support is full-bodied. The wine evolves on a medium with a frank liveliness, marked by a sparkling note. We find the same complex aromas as on the nose, dominated by yellow fruits, quince, mirabelle plum, honey, white flowers, liquorice and still this smoky touch. We can taste a firm bitterness. The finish has a good length, 7-8 caudalies, a strict liveliness and a fine and persistent bitterness. The structure shows a dense and tasty profile, rebalanced by a nice tonicity. Its sharp personality ensures it a special place on the table.

SERVING

It can be associated with Maakouda with tuna (Algerian potato cakes), a chicken tagine with quince, Moorish lamb compote or a soft and washed-rind cheeses... Serve at 12°C.

