



DOMAINES SCHLUMBERGER
depuis 1810

RIESLING GRAND CRU KESSLER 2008



TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **12,22°**
- Acidity : **4,85 grs/l**

- Residual sugar : **6,3 grs/l**

HISTORY

Mentioned as early as the year 1394, the Kessler has been marketed under its own name since 1830.

LOCATION

The Kessler grows on a sandstone soil and displays in its centre a valley that is globally facing east, south-east, which protects it from north winds and cold air streams brought by the valley of Guebwiller. As a natural extension of the Grand Cru Kessler, its subsoils are reddish over Vosgean sandstone bedrock. At its base, an outcrop of limestone results in clay soils.

WINE-MAKING

Whole grape pressing, static racking. Fermentation in thermocontrolled tuns for 1 to 4 months. Ageing on fine lees for 8 months. Grapes were harvested on October 27, 2008. Bottled on January 1, 2012.

TASTING

The robe is a golden yellow with green reflections of beautiful intensity. The disk is bright and the legs are fine.

The nose is open, complex, intense, exotic. There are aromas of citrus fruit, lime, orange peel and smoky notes.

In the mouth, the onset is frank, slightly tender. The middle mouth is fuller, warmer. The finish is bright, straight, mineral, balanced with a beautiful, lingering aroma.

SERVING

To be associated with a salad of scallops roasted with orange peel or even lobster in herbal ravioles, served with lemongrass and ginger. Serve at a temperature of 12°C.

