



DOMAINES SCHLUMBERGER
depuis 1810

RIESLING GRAND CRU KESSLER 2010

TECHNICAL INFORMATION

▼
dry | medium dry | mellow | sweet

- Alcohol : **13,08°**
- Acidity : **5,87 grs/l**

- Residual sugar : **2,6 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 Kitterle, 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.

TASTING

The robe is bright yellow with green reflections, of average intensity. The disk is bright, limpid and transparent. The wine is agreeably young. The nose is frank and pleasant with a beautiful intensity. We perceive a dominant fruity, exotic notes, citrus, lemon, grapefruit and a fine touch of spices and ginger. Airing enhances the previous aromas and reveals an empyreumatic, smoky flint note, which express a superb notion of the terroir. The quality of the grapes is exemplary and at this stage of maturity, already perfectly matches the terroir. The wine still needs time to open up. The onset in the mouth is rich and fleshy, with a balanced alcohol support. The wine evolves on a medium with a frank and sharp vivacity, with a fine sparkling note. The range of flavours is still rich with fruit, citrus and lemon. The minerality is expressed with great character and elegance. The finish has good length, 8-9 caudalies and shows a clean and persistent vivacity. The balance of this wine is fleshy and incisive, a full expression of the terroir. It will be a great wine when fully mature.

SERVING

Do not hesitate to associate this wine with shellfish, shrimp on skewer with Thai sauce, a lobster ragout with spices or carp filet in Jewish style.

Serve at a temperature of 12°C.

PRESS

95/100 WINE ENTHUSIAST DECEMBRE 2014



95 Domaines Schlumberger 2010 Kessler Grand Cru Riesling (Alsace). With its few years bottle aging, this is developing into a fabulous wine. From one of the top grand cru vineyards in southern Alsace, it has richness while still preserving a light touch that brings out acidity and tight fruitiness. To contrast, the mineral texture adds a tense factor, very crisp and allowing the wine to age further.

