



DOMAINES SCHLUMBERGER
depuis 1810

RIESLING GRAND CRU KESSLER 2015



TECHNICAL INFORMATION

▼
dry

medium dry

mellow

sweet

- Alcohol : **14,01°**
- Acidity : **5,79 grs/l**

- Residual sugar : **4,95 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

Notes of Pascal Leonetti "Best French Sommelier in 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, of good intensity. Sophisticated, we perceive a dominant of fruity (citrus fruits, lime) and spicy (ginger) scents as well as white flowers. The airing enhances and refines these scents. It reveals a ripe and exotic personality : star fruit, white pepper, delicate vegetal and fennel. Despite the perfect state of health and ripening of the grapes, the complex fragrance profile is restraint. Time will be a good ally.

The onset in the mouth is moderately ample, chiselled with a full-bodied alcohol support. The wine evolves on an incisive and lively medium, marked by a sparking note. We find the same aromas as on the nose, still a bit austere, dominated by citrus fruits (lemon zest, lime), spices, ginger, white pepper, delicate vegetal, fennel and an underlying mineral and smoky touch. We perceive a firm hint of bitterness. The finish has a good length, 7-8 caudalies, a slight astringency and a frank liveliness. The balance shows a lively, precise and vertical structure. Still a bit retained, the profile of this superb terroir needs time to express itself. Patience is key.

SERVING

It can be associated with tuna sashimi with Wasabi, a seafood salad with citrus fruits, a steamed grouper fillet with ginger or a fresh goat's milk cheese... Serve at a temperature of 12°C.

