



DOMAINES SCHLUMBERGER
depuis 1810

RIESLING GRAND CRU KITTERLE 2010



TECHNICAL INFORMATION

▼
dry

medium dry

mellow

sweet

- Alcohol : **12,79°**
- Acidity : **5,43 grs/l**

- Residual sugar : **4,1 grs/l**

HISTORY

Ranked among the best wines in the world, the Riesling is one of Alsace's biggest successes. Introduced in the 15th century, and originating from the Orleanois region, it is different from its German counterpart and from the numerous Riesling which can now be found a little all over the world. A late-ripening grape variety, it continues to ripen at low temperatures, but gives marvelous results when there is a sunny, dry, late summer. First distinguished in 1699, Kitterlé has always had an exceptional reputation. Already protected in the middle ages, it has been sold under its own name since 1830.

LOCATION

This volcanic-sandstone plot is on a unique site, on a steeply sloping rocky outcrop facing three ways (south-west, south and south-east). The light, sandy soil, which is kept back by huge drystone walls, only gives very low yields (25 to 35 hl/ha)

WINE-MAKING

The grapes are hand-picked and whole bunches are pressed. There is static settling of the lees. The wine is fermented in temperature controlled tuns, followed by raising on the lees for 8 months. Grapes were harvested the 12th October 2010. Bottled the 9th march 2012.

TASTING

Technical sheet by M. Romain Iltis: Best Sommelier of France 2012

The robe is golden yellow with silver reflections. The disc is fine and bright. The legs are fine and fluid. The robe shows real youth.

The olfactory approach at first emits with subtleness the typical aromas of the grape variety such as spring flowers and fresh citrus fruits.

After vigorous aeration, the nose emerges with intensity. Citrus fruits are prominent, such as yellow grapefruit and clementine zest. Flowers such as acacia or cherry blossom delight the nose with springtime sensations. I also detect a hint of fresh sorrel. A lively nose that portends a young wine.

On the palate, the onset is frank introducing a dry and straight wine. A pure and straight freshness is balanced with an elegant volume in the mouth. I perceive a sensation of citrus fruit juices such as grapefruit or lemon that awakens the taste buds. Aromas of white fruits such as fresh peach emerge, as well as fragrances of lime blossom flower. The length is currently on the reserve and extends to 5 to 6 caudalies with a clean finish. The palate is well harmonised and makes a very nice base for discovering new aromas that will develop over time.

GASTRONOMY

Serve with: white fish steamed or grilled, cold and subtle starters.

Example : steamed turbot and artichoke barigoule, salmon tartar with olive oil and candied vegetables. Served at 12°C.

