



DOMAINES SCHLUMBERGER  
depuis 1810

## RIESLING GRAND CRU KITTERLE 2011



### TECHNICAL INFORMATION

▼  
dry

medium dry

mellow

sweet

- Alcohol : **14,5°**  
- Acidity : **3,70 grs/l**

- Residual sugar : **1,2 grs/l**

### HISTORY

Ranked among the best wines in the world, the Riesling is one of Alsace's biggest successes. Introduced in the 15<sup>th</sup> 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.

### TASTING

*Technical sheet by M. Pascal Leonetti : "Best Sommelier of France 2006"*

The colour is lemon yellow with green reflections, of good intensity. The disk is bright, limpid and transparent. The wine is agreeably young.

The nose is marked and pleasant, with a beautiful intensity. We perceive complex, fruity dominant aromas, citrus fruits, lime, finely spiced, and ginger in the background. Airing slightly enhances the lemon fragrance which still remains timid.

The onset in the mouth is dense and full-bodied, creating a beautiful silky sensation. The alcohol support is balanced. The wine evolves in a clean and lively medium, marked by a sparkling note. The range of flavours is more varied than on the nose. Always dominated by citrus fruits and lemon, we can discern more of spices and ginger, a fine floral touch and a fine vegetal aroma marked by a trace of bitterness. The finish has a beautiful length, 8 caudalies, and a sharp liveliness. This wine is sharply balanced. The range of flavours is marked by freshness.

### GASTRONOMY

Just right for starting a meal with California Rolls with smoked eel, an Alsatian stew or fresh goat cheese type Crottin de Chavignol. Served at 12°C.

