



DOMAINES SCHLUMBERGER
depuis 1810

RIESLING GRAND CRU KITTERLE 2014

▼
dry

medium dry

mellow

sweet

TECHNICAL INFORMATION

- Alcohol : **12,96°**
- Acidity : **5,24 grs/l**

- Residual sugar : **4,8 grs/l**
- Appellation : **AOC ALSACE GRAND CRU**

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 dry stonewalls, 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" October 2016

The robe is light yellow with green reflections of medium intensity. The disk is bright, limpid and transparent. The wine shows youth.

The nose is marked, pleasant and of good intensity. We perceive a dominant of citrus fruits, lime, spices, ginger with a slight hint of smokiness, mineraliness. The airing enhances the previous scents, reveals white flowers and delicate vegetal and specifies the definition of the terroir with its white truffle and gaseous notes. The ripe and healthy grapes already reflect the beautiful definition of the Kitterlé. Promising.

The onset in the mouth is dense and fleshy, with a vigorous alcohol support. The wine evolves on a medium of marked vivacity, with a sparkling note. The range of flavors is in line with that of the nose, dominated by citrus fruits and lime but also white flowers, delicate vegetal, spices, ginger and a less perceptible hint of smokiness. The finish has a good length, 8-9 caudalies, and a frank liveliness.

Very well balanced. Sophisticated, ample and well structured, it beautifully reflects the definition of the terroir. Still a bit short, patience is key.

GASTRONOMIE

It can be associated with eels with parsley sauce, lobster hummus, a lemon, ginger and kumquat Pitacou creamy soup, a risotto with white truffle oil and pan-fried scallops. And of course, a semi-dry goat cheese, such as the Crottin de Chavignol.

