



DOMAINES SCHLUMBERGER
depuis 1810

RIESLING GRAND CRU KITTERLE 2015

TECHNICAL INFORMATION

▼
dry

medium dry

mellow

sweet

- Alcohol : **13,74°**
- Acidity : **5,35 grs/l**

- Residual sugar : **8,16 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 handpicked 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" January 2018

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

The nose is marked, pleasant and open. We perceive a dominant of fresh and fruity scents : citrus fruits, lemon zest, orange and fine notes of white flowers with a hint of minerality. The airing enhances and specifies these scents. It reveals orange blossom and emphasises the smoky personality of the terroir. The perfect quality of the raw material properly defines the Kitterlé. The exposure to sunlight of the vintage is under control. It ensures the finesse and elegance of the fragrance profile.

The onset in the mouth is ample and tender with a full-bodied alcohol support. The wine evolves on a medium with a frank liveliness, marked by a sparkling note. We find the same aromas as on the nose, dominated by citrus fruits, clementine zest, lemon, orange, white flower as well as this noble mineral and smoky personality. We perceive a hint of savoury bitterness. The finish has a long length, 9-10 caudalies, and a frank and persistent liveliness. The balance already shows energy and firmness. The aromas express the exposure to sunlight of the vintage, with finesse and control. The definition of the terroir is already remarkable. A great wine is born!

GASTRONOMIE

It can be associated with a tasty and refined cuisine : prawn skewers with citrus fruits and ginger, curry mussels with orange zest, thermidor lobster or a goat's milk cheese... Serve at 12°C.

