



DOMAINES SCHLUMBERGER  
depuis 1810



## GEWURZTRAMINER GRAND CRU KESSLER 2017

### TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **13,07°**  
- Acidity : **3,30 grs/l**

- Residual sugar : **52,66 grs/l**  
- Appellation : **Alsace Grand Cru**

### HISTORY

Distinguished right from 1394, Kessler has been sold under its own name since 1830.

### LOCATION

Kessler lies on a bedrock of sandstone and in the middle of this plot there is a small valley facing east, south-east which shelters it from the north winds and cold airstreams which comes from the valley of Guebwiller. A natural extension of Grand Cru Kitterlé,

### 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" – October 2019*

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 intense. We perceive a dominant of candied and exotic scents (banana, pineapple, mango, pear, peach and lychee). The airing enhances these scents and reveals citrus fruits (grapefruit, passion fruits), flowers (rose) and spices (ginger). The nose reflects a perfect ripening of the grapes. Radiant and nicely candied, it rightly expresses the grape variety. The onset in the mouth is dense and sweet. The alcoholic base is full-bodied. The wine evolves on a medium with a strict vivacity, marked by a sparkling note. The range of flavours is in line with that of the nose, still dominated by exotism (passion fruit, peach, pear, banana, pineapple, mango, lychee), flowers (rose), citrus fruits (grapefruit) and spices (crystallised ginger). We perceive a delicious hint of bitterness. The finish has a long length, 9-10 caudalies, with a fine vivacity and a persistent bitterness. The balance of this wine is complete, rich and fleshy. It provides a nice freshness, underlined by a radiant range of flavours. Great Gewurztraminer!

### SERVING

It can be associated with a spicy cuisine. Sea skewers marinated with ginger, a monkfish curry with yuzu and coconut milk, poultry escalopes with pineapple, honey and sweet pepper or a blue-veined cheese, such as the Tallegio. Serve at a temperature of 12°C.

