



DOMAINES SCHLUMBERGER
depuis 1810



GEWURZTRAMINER GRAND CRU KITTERLE 2016

TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **12,86°**
- Acidity : **2,87 grs/l**

- Residual sugar : **47,27 grs/l**
- Appellation : **AOC Alsace Grand Cru**

HISTORY

Kitterle was distinguished right from 1699. In 1782, twelve « schatz » of vines turned out to belong entirely to the Jesuits from Ensisheim. 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.

WINE-MAKING

Whole grape pressing, static racking. Fermentation in thermo-regulated tuns for one to four months. Maturation on fine lees for 8 months.

TASTING

Technical sheet by M. Pascal Leonetti "Best Sommelier of France 2006" January 2019

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

The nose is marked, pleasant and intense. We perceive a subtle dominant of floral (rose) and exotic scents (mango, pineapple, passion fruit).

The airing enhances these scents and reveals papaya, banana, lychee, delicate vegetal (peppermint) and spices (candied ginger). This range of scents expresses a form of varietal perfection. This grape variety is stunningly in line with the terroir.

The onset in the mouth is fleshy, full and marrowy. The alcohol support is full-bodied. The wine evolves on a medium with a frank liveliness, marked by a sparkling note. The range of flavours is in line with that of the nose, still dominated by exotic fruits (papaya, passion fruit, pineapple, mango, banana, lychee, flowers (rose, delicate vegetal (peppermint) and spices (candied ginger). We perceive a hint of firm bitterness. The finish has a long length, 12-13 caudalies, with a fine liveliness and a persistent bitterness. The tasty structure is monumental and driven by something sweet and satiny on one hand and a dry extract on the other, which guarantees a great firmness. The aromatic expression summarises all superlatives. One of the greatest wines produced by the vineyard!

SERVING

This wine can be associated with an exotic cuisine: a Thai soup with shrimps, a chicken with lemongrass and paprika sticky rice, a ginger pork in hot salad or with a blue-veined cheese, such as the Gorgonzola... Serve at a temperature of 12°C.

