



DOMAINES SCHLUMBERGER  
depuis 1810

## GEWURZTRAMINER GRAND CRU KITTERLE 2017

### TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **13,33°**  
- Acidity : **3,21 grs/l**

- Residual sugar : **50,05 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" October 2019*

The robe is golden 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. Distinguished, we perceive a dominant of overripe and spicy scents (grated ginger, white pepper) but also exotic fruits (mango, starfruit, pineapple and papaya). The airing enhances these scents and reveals banana, lychee, passion fruit, citrus fruits (grapefruit) and flowers (lily, rose). The nose, very heady, reflects very nicely the grape variety on this Kitterlé. It summarises all superlatives and climbs to the top. Superb definition!

The onset in the mouth is ample and sweet. The alcoholic base is full-bodied. The wine evolves on a medium with a frank vivacity, marked by a sparkling note. We find the same exotic aromas as on the nose, dominated by exotism : papaya, passion fruit, mango, citrus fruits (blood orange), flowers (rose) and spices (white pepper, crystallised ginger). We can taste a firm bitterness. The finish has a long length, 10-11 caudalies, with a fine vivacity and a delicious persistent bitterness. The balance of this Gewurztraminer is monumental. Rich and opulent, the bitterness gives it some firmness and a nice sensation of freshness. With its splendid aromatic range, this wine plays in the major league.

### SERVING

It must be associated with a delicious cuisine. Langoustines steamed with marjoram in Wasabi lettuce cream sauce, a red mullet curry with spices and orange juice, spare ribs with honey and cinnamon-spiced rice or a blue-veined cheese, such as the Vercors-Sassenage. Serve at a temperature of 12°C.

