



DOMAINES SCHLUMBERGER
depuis 1810

RIESLING GRAND CRU KESSLER 2017



TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **13,76°**
- Acidity : **5,16 grs/l**

- Residual sugar : **4,54 grs/l**

HISTORY

Mentioned as early as the year 1394, the Kessler has been marketed under its own name since 1830.

LOCATION

The Kessler grows on a sandstone soil and displays in its centre a valley that is globally facing east, south-east, which protects it from north winds and cold air streams brought by the valley of Guebwiller. As a natural extension of the Grand Cru Kitterle, its subsoils are reddish over Vosgean sandstone bedrock. At its base, an outcrop of limestone results in clay soils.

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 golden yellow with light reflections of good intensity. The disk is bright, limpid and transparent. The wine shows a nice youth.

The nose is marked, pleasant and intense. We perceive a dominant of citrus fruits (lemon), white flowers and a light smoky, empyreumatic touch. The airing enhances the previous scents and reveals notes of delicate vegetal, spices (ginger). The nose reflects the perfect state of health of the grapes, still a bit restrained. It requires time to assert itself.

The onset in the mouth is ample, gentle. The alcoholic base is balanced. The wine evolves on a medium with a sharp vivacity, marked by a sparking note. We find the same aromas as on the nose, still focused on citrus fruits (citron zest, lemon), white flowers, delicate vegetal, spices (ginger) and this underlying but noble smoky touch. We perceive a hint of mineral bitterness. The finish has a good length, 8-9 caudalies, a frank vivacity and a persistent bitterness. Admirable delicious balance for a wine that is usually dry. It does not lose its freshness, remarkably maintained by the firm bitterness. The range of flavours is splendid!

SERVING

It can be associated with noble meats : king crab with avocado and caviar, American-style crayfish, slipper lobsters marinated with spices and fried in duck fat or a goat's milk cheese, such as the Valencay. Serve at a temperature of 12°C.

