



DOMAINES SCHLUMBERGER
depuis 1810



GEWURZTRAMINER GRAND CRU KESSLER 2018

TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **13,29°**
- Acidity : **3,42 grs/l**

- Residual sugar : **45,34 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 2020

The robe is strong golden 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, a bit short. We perceive fine scents of dry fruits, citrus fruits, lemon, grapefruit, as well as flowers, rose. The airing enhances these scents and reveals more exotism, mango, banana, papaya, passion fruit and ginger. The nose is a bit austere but shows a noble and sophisticated range of scents. It needs time to assert itself.

The onset in the mouth is dense and marrowy. The alcohol support is well-balanced. The wine evolves on a fresh and tight medium, marked by a sparkling note. The aromatic palette is more intense than the nose, dominated by citrus fruits, lemon zest, lemon, grapefruit, flowers, rose, exotic fruits, banana, mango, papaya, starfruit and spices, grated ginger. The bitterness is elegant. The finish has a good length, 8-9 caudalies, as well as a fine bitterness and a persistent liveliness.

The balance is first concentrated and then becomes more digestible, almost airy. The quality of this vintage botrytis is splendid and shows a precise fruit. Great wine to be.

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.

