



DOMAINES SCHLUMBERGER
depuis 1810

GEWURZTRAMINER GRAND CRU KITTERLE 2019

TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **12,80°**
- Acidity : **3,33 grs/l**

- Residual sugar : **49,22 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" September 2021

The colour is golden yellow with light reflections of good intensity. The disk is bright, limpid and transparent. The wine presents youth.

The nose is frank, pleasant and of good intensity. We perceive a dominant exotic scent, banana, white peach, mango and spices, Sichuan pepper. Airing amplifies these smells and reveals citrus fruits, candied orange, passion fruit, papaya, star fruit, flowers, rose, curry and grated ginger. This great variety captivates the nose. Already accessible, it illuminates the senses.

The attack on the palate is slender, suave and mellow. The alcohol base is full-bodied. We evolve on a medium with frank liveliness, marked by sparkling. We find the range of aromas of the nose, always focused on citrus fruits, candied orange, grapefruit, exoticism, banana, papaya, star fruit, mango, passion fruit, flowers, rose, spices, grated ginger and curry. We feel a fine bitterness. The finish has great length, 11-12 caudalies, along with strict liveliness and lingering bitterness. The flavourful balance is complete. Rich at will and tempered by surgical verticality, it is based on perfect fruit maturity.

SERVING

I like to pair it with a tom yam kung (Thai soup with shrimps and chili), a turkey curry with coconut milk, a Creole veal Colombo or a blue cheese, like Stichelton. Serve at a temperature of 12°C.

