



DOMAINES SCHLUMBERGER
depuis 1810

PINOT GRIS GRAND CRU KESSLER 2018



TECHNICAL INFORMATION

dry | medium dry | mellow | sweet

- Alcohol : **14,40°**
- Residual sugar : **21,86 grs/l**
- Acidity : **3,55 grs/l**
- Appellation : **AOC Alsace Grand Cru**

HISTORY

Distinguished right from 1394, Kessler has been sold under its own name since 1830.

LOCATION

The KESSLER grows on a sandstone soil and displays in its centre a vale that is globally facing East, South-East, which protects it from North winds and cold air streams brought by the valley of Guebwiller.

WINE-MAKING

Pressing of whole grapes, static racking. Fermentation in thermocontrolled tuns from 1 to 4 months. Matured on fine lees during 8 months.

TASTING

Technical sheet elaborated by M. Pascal Leonetti "Best Sommelier of France 2006" October 2020

The robe is pale yellow with light reflections, of medium intensity. The disk is bright, limpid and transparent. The wine shows youth.

The nose is marked, pleasant, a bit short. We perceive a dominant of fine earth scents, yellow fruits, mirabelle plum, slightly smoked. The airing enhances these scents and reveals orange blossom, fresh mushroom, hop and sweet almond. Subtle and reserved, the nose shows a beautiful complexity of scents. A wonderful wine is born.

The onset in the mouth is ample and marrowy. The alcohol support is full-bodied. The wine evolves on a sharp medium, marked by a sparkling note. The aromatic palette is more intense than the nose, still dominated by sweet almond, orgeat, yellow fruits. Mirabelle plum, orange blossom, hop, fresh mushroom and this slight smoky touch. The finish has a good length, 8-9 caudalies, as well as a frank and persistent liveliness. The balance of this wine is digestible and tasty. It shows a beautiful aromatic complexity. Still a bit austere, it needs some time to open.

SERVING

It can unquestionably be associated with onion-candied duck rillettes, orange gingerbread with goose foie gras, a chicken tajine with dry fruits or a soft and washed-rind cheese, such as the Blonde de Gâtine (from the Poitou region). Serve at 12°C.

