



DOMAINES SCHLUMBERGER
depuis 1810

RIESLING GRAND CRU KESSLER 2018



TECHNICAL INFORMATION

▼
dry

medium dry

mellow

sweet

- Alcohol : **13,16°**
- Acidity : **4,41 grs/l**

- Residual sugar : **0,54 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 2020

The robe is light 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. Sophisticated, we perceive a dominant of citrus scents, lemon zest, white flowers and spiced ginger. The airing enhances these scents and reveals complex and smoky hydrocarbon notes. Despite its youth, the Kessler shows a mineral character asserted in a crystalline and pure profile.

The onset in the mouth is dense and the alcohol support is full-bodied. The wine evolves on a strict and sharp medium, marked by a sparkling note. We find the same aromas as on the nose, still dominated by citrus fruits, lemon zest, white flowers, spices, ginger and this complex and mineral smoky touch. The finish has a long length, 11-12 caudalies, as well as a frank and persistent liveliness. The balance of this wine is focused on freshness. Incisive and crystalline, it shows an aromatic complexity, still a bit austere, that should reach its zenith in a few years.

SERVING

It can be associated with sea food such as smoked herrings with mashed potatoes and sour cream, almond trout, butter-grilled lobster or a goat's milk cheese, such as the Valençay. Serve at a temperature of 12°C.

