



DOMAINES SCHLUMBERGER
depuis 1810

RIESLING GRAND CRU KITTERLE 2018

TECHNICAL INFORMATION

▼
dry

medium dry

mellow

sweet

- Alcohol : **13,19°**
- Acidity : **4,22 grs/l**

- Residual sugar : **0,61 grs/l**
- Appellation : **AOC ALSACE GRAND CRU**

HISTORY

Ranked among the best wines in the world, the Riesling is one of Alsace's biggest successes. Introduced in the 15th century, and originating from the Orleanois region, it is different from its German counterpart and from the numerous Riesling, which can now be found a little all over the world. A late-ripening grape variety, it continues to ripen at low temperatures, but gives marvelous results when there is a sunny, dry, late summer. First distinguished in 1699, Kitterlé has always had an exceptional reputation. Already protected in the middle ages, 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 dry stonewalls, only gives very low yields (25 to 35 hl/ha)

WINE-MAKING

The grapes are handpicked and whole bunches are pressed. There is static settling of the lees. The wine is fermented in temperature-controlled tuns, followed by raising on the lees for 8 months.

TASTING

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

The rove is lemon yellow with light 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 hydrocarbon scents, naphtha, gas and citrus fruits, yuzu zest, lemon. The airing enhances these scents and reveals white flowers, spices, ginger and a noble smoky touch. The fragrance profile splendidly shows the terroir. The crystalline vintage enhances the rock.

The onset in the mouth is dense and silky with a full-bodied alcohol support. The wine evolves on a medium with a frank and precise liveliness, marked by a sparkling note. The range of mineral flavours is in line with that of the nose, dominated by gas, naphtha, this smokiness, citrus fruits, yuzu zest, lemon, white flowers and spices, white pepper and ginger. We perceive a hint of noble bitterness. The finish has a good length, 8-9 caudalies, as well as a hint of bitterness and a fine persistent liveliness. The balance of this wine is tight and bright. Crystalline, it shows a rare mineral bedrock, pure and limpid on this terroir.

GASTRONOMIE

It can be associated with a sea water jelly oyster, a saffron eel, a salted butter-grilled lobster or a goat's milk cheese, such as the Chabichou du Poitou... Serve at 12°C.

