



DOMAINES SCHLUMBERGER
depuis 1810

RIESLING GRAND CRU KITTERLE 2019

TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **13,46°**
- Acidity : **5,29 grs/l**

- Residual sugar : **1,32 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" September 2021*

The color is lemon yellow with light green reflections, of good intensity. The disc is bright, limpid and transparent. The wine presents youth.

The nose is frank, pleasant and intense. We perceive a dominant citrus scent, yuzu zest, lemon, white flowers and a fine smoky, flinty touch. Airing amplifies these smells and reveals the fine vegetal, lemongrass and spices, ginger. The nose reflects a perfect state of health of the grapes. The profile of the terroir will gain in typicity over time.

The attack on the palate is dense, fleshy. The alcohol base is full-bodied. We evolve on an incisive environment, marked by a pearling environment. We find the range of aromas of the nose, always focused on fine vegetal, lemongrass, white flowers, citrus fruits, yuzu zest, lemon, spices, ginger and, in filigree, this fine mineral note from gun flint. We feel a slight bitterness. The finish has a great length, 10-11 caudalies, as well as a frank liveliness and a lingering fine bitterness. The balance is digestible and refined. It expresses the temperament of the land with elegance and delicacy.

GASTRONOMIE

Do not hesitate to pair it with fresh anchovies marinated in lemon, skate fins in a salad, grilled Brittany lobster on the plancha or a goat's milk cheese, such as Selles sur Cher. Serving temperature: 12°C.

