



DOMAINES SCHLUMBERGER
depuis 1810

GEWURZTRAMINER GRAND CRU KESSLER 2020



TECHNICAL INFORMATION

dry | medium dry | medium sweet | sweet

- Alcohol : **13,36°**
- Acidity : **3,12 grs/l**
- Contains Sulfites
- Residual sugar : **48,61 grs/l**
- Appellation : **Alsace Grand Cru**

HISTORY

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

LOCATION

Kessler lies on a bedrock of sandstone and in the middle of this plot there is a small valley facing east, south-east which shelters it from the north winds and cold airstreams which comes from the valley of Guebwiller. A natural extension of Grand Cru Kitterlé,

WINE-MAKING

Whole grape pressing, static racking. Fermentation in thermocontrolled tuns for 1 to 4 months. Ageing on fine lees for 8 months.

TASTING

Technical sheet by M. Pascal Léonetti "Best Sommelier of France 2006" September 2021

The colour is lemon yellow with clear reflections of good intensity. The disc is shiny, limpid, and transparent. The wine presents youth.

The nose is frank, pleasant, and intense. We perceive a dominant of exotic smells, banana, mango, pear, papaya, and passion fruit. Aeration amplifies these smells and reveals flowers, rose, spices, curry, and candied ginger. The perfect raw material exults in this racy, precise, and intoxicating nose. The complexity is at its peak, a splendour!!!

The attack on the palate is dense, mellow, the alcohol support is full-bodied. We evolve on a medium with frank vivacity, marked by sparkling. We find the range of aromas of the nose, focused on citrus fruits, blood orange, exoticism, banana, pear, papaya, mango, passion fruit, rose, spices, ginger confit, and curry. We feel a hint of bitterness. The finish presents a great length, 11-12 caudalies, as well as a strict vivacity and a persistent bitterness. The palate is as tasty as can be. The initial richness is perfectly balanced by a superb verticality. The range of aromas sublimates the whole.

SERVING

To be proposed as a priority on crabs stuffed with Creole, a spicy chicken with curry and paprika, a roast pork glazed with honey and Sichuan pepper or a soft cheese and washed rind, type pavé d'Auge. Serving temperature: 12°C.

