



DOMAINES SCHLUMBERGER
depuis 1810

AOC ALSACE GRAND CRU KESSLER GEWURZTRAMINER 2021



TECHNICAL INFORMATION

dry | medium dry | medium sweet | sweet

- Alcohol : **13,33°**
- Acidity : **3,74 grs/l**
- Contains Sulphites
- Residual sugar : **50,4 grs/l**
- Appellation : **AOC Alsace Grand Cru**
- Energetic value : **91,60Kcal/100mL**

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" October 2023

The color is deep golden yellow with light green reflections, of beautiful intensity. The disc is bright, crystal clear and transparent. The wine shows youth. The nose is frank, pleasant and intense. We perceive a dominant of odors of ripe, candied apple, floral, rose bulb, and spices, curry. Aeration amplifies these odors and reveals the exoticism of mango, papaya, star fruit, lychee, passion fruit, banana, but also fennel and ginger. The perfect health status of the grapes expresses a stratospheric fragrant dimension. Captivating, moving, it maintains the high level of excellence of the Domaine on this grape variety.

The attack on the palate is ample, mellow, the alcohol support is strong. We evolve on an incisive environment, marked by sparkling. We find the range of aromas of the nose, always focused on fruits, candied apple, exoticism, banana, star fruit, lychee, mango, passion fruit, papaya, flowers, rose, fine vegetables, fennel and spices, curry, candied ginger. We feel a touch of noble bitterness. The finish presents great length, 12-13 caudalies, as well as frank liveliness and persistent bitterness. The balance is complete, delicious as desired, balanced from softness to liveliness, structured by great bitterness. The range of aromas is a masterpiece, complex, dazzling, luminous.

SERVING

Perfect to pair with tasty, exotic cuisine. A lobster tail curry, a pelau (Creole version of paella), a jerk chicken or a soft cheese with a washed rind... Serving temperature: 12°C.

