



DOMAINES SCHLUMBERGER  
depuis 1810

# AOC ALSACE GRAND CRU KESSLER GEWURZTRAMINER 2022



## TECHNICAL INFORMATION

dry | medium dry | medium sweet | sweet

- Alcohol : **12,58°**
- Acidity : **3,38 grs/l**
- Contains Sulphites
- Residual sugar : **50,50 grs/l**
- Appellation : **AOC Alsace Grand Cru**
- Energetic value : **93,30 kcal/100 ml**  
**388,80 kj/100 ml**

## 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. Romain ILTIS "Best Sommelier of France 2012" July 2025*

The nose exudes elegance—delicate and subtle. Like a fine perfume, it reveals aromas of elderflower, white pepper, and white tea. The palate confirms this sense of refinement. A smooth, finely textured freshness lifts the wine, giving it great drinkability. Notes of syrupy pear, yuzu, and blood orange enhance the aromatic profile, creating a juicy and appetizing sensation. The finish is fine, elongated, and mouth-watering—inviting one to the table.

## 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.

