



DOMAINES SCHLUMBERGER
depuis 1810

AOC ALSACE GRAND CRU KITTERLÉ GEWURZTRAMINER 2021

TECHNICAL INFORMATION

dry | medium dry | medium sweet | sweet

- Alcohol : **14,07°**
- Residual sugar: **39,9 grs/l**
- Acidity : **4,21 grs/l**
- Energetic value: **237,1 kcal/100 ml**
- Contains sulphites

HISTORY

Kitterlé was distinguished right from 1699. In 1782, twelve « schatz » of vines turned out to belong entirely to the Jesuits from Ensisheim. 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 drystone walls, only gives very low yields.

WINE-MAKING

Whole grape pressing, static racking. Fermentation in thermo-regulated tuns for one to four months. Maturation on fine lees for 8 months.

TASTING

Technical sheet by M. Pascal Leonetti "Best Sommelier of France 2006" April 2023

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

The nose is frank, pleasant and of great intensity. We perceive a dominant of candied, exotic scents, papaya, mango and floral, peony. Aeration amplifies these smells and reveals honey, passion fruit, grapefruit, banana, camphor and spices, ginger. Perfect maturity of the grapes which generates a sumptuous, rich and complex nose.

The attack on the palate is ample, rich, and silky. The alcohol support is full-bodied. We evolve on an incisive medium, marked by pearling. We find the aromas of the nose, always focused on exoticism, grapefruit, banana, papaya, passion fruit, wild strawberry, mango, flowers, peony, camphor and spices, ginger. We feel a hint of firm bitterness. The finish presents a great length, 11-12 caudalies, as well as a frank liveliness and a persistent bitterness. The structure is compact, endowed with a great density of texture, a consequent softness perfectly refreshed by the tension and the dry extract. The range of noble aromas is flamboyant.

SERVING

To be served with a lobster soufflé with pistils, a chicken tagine with candied lemon, caramelized pork, ginger and lemongrass or a soft cheese with a washed rind, such as Teleggio... Serving temperature: 12°C.

