



DOMAINES SCHLUMBERGER
depuis 1810

AOC ALSACE GRAND CRU KITTERLÉ GEWURZTRAMINER 2022

TECHNICAL INFORMATION

dry | medium dry | medium sweet | sweet

- Alcohol: **12,58°**
- Acidity: **3,75 grs/l**
- Contains sulphites
- Residual sugar: **59,7 grs/l**
- **Appellation: Alsace Grand Cru**
- Energetic value: **96,90 kcal/100 ml**
404,30 kj/100 ml

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

A lovely golden dress reveals a pleasing aromatic expression, marked by fresh apricot and complemented by hints of coriander. As it opens up, the aromas develop, evoking notes of honey and linden blossom. On the palate, it is intense, full, and charming. A velvety sensation envelops the mouth, refined by a stretched acidity. Floral honey and yellow peach appear first, then give way to cardamom and fresh curry. The refreshing finish recalls roasted pineapple, bringing a very pleasant juicy sensation.

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.

