



DOMAINES SCHLUMBERGER
depuis 1810

PINOT GRIS GRAND CRU KESSLER 2019



TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **13,71°**
- Acidity : **4,53 grs/l**

- Residual sugar : **30,52 grs/l**
- Appellation : **AOC Alsace Grand Cru**

HISTORY

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

LOCATION

The KESSLER grows on a sandstone soil and displays in its centre a vale that is globally facing East, South-East, which protects it from North winds and cold air streams brought by the valley of Guebwiller.

WINE-MAKING

Pressing of whole grapes, static racking. Fermentation in thermocontrolled tuns from 1 to 4 months. Matured on fine lees during 8 months.

TASTING

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

The color is golden yellow with light reflections of good intensity. The disc is bright, limpid and transparent. The wine presents youth.

The nose is frank, pleasant and of good intensity. We can smell mainly yellow fruit scents, quince, mirabelle plum, sweet almond, caramel. Airing amplifies these and reveals apricot, peach skin, honey, encaustic, button mushroom and a characteristic fine smoky touch. The nose presents a perfect sanitary state of the grapes. The profile is precise and racy.

The attack on the palate is dense, smooth and caressing. The alcohol base is full-bodied. We evolve on an incisive environment, marked by pearling. We find the range of aromas of the nose, focused on yellow fruits, peach skin, apricot, quince, plum, sweet almond, caramel, honey, encaustic, button mushroom, and a fine smoke. There is a hint of bitterness. The finish has great length, 10-11 caudalies, along with frank liveliness and lingering bitterness. The balance of this wine is tasty. Rich and compact, its vertical structure and dry extract testify to a perfect catch of botrytis. Great wine to come !!!

SERVING

I like to pair it with ribs glazed with honey and ginger, escalopes of foie gras with dried fruits, a lamb tagine with prunes or a blue cheese, such as Fourme d'Ambert. Serving temperature: 12°C.

