



DOMAINES SCHLUMBERGER
depuis 1810

PINOT GRIS GRAND CRU KESSLER 2020



TECHNICAL INFORMATION

dry

medium dry

medium sweet

sweet

- Alcohol : **13,06°**
- Acidity : **3,64 grs/l**
- Contains Sulfites

- Residual sugar : **42,19 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" July 2022

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

The nose is frank, pleasant, of medium intensity. Subtle, we perceive fine scents of white fruits, apple, yellow fruits, quince and honey. Aeration amplifies these odours and reveals the fine vegetal, fennel, flowers, acacia and orgeat. The odour profile, very elegant, presents a delicate register. Complex and refined, it provides great pleasure.

The attack on the palate is slender, mellow, the alcohol support is balanced. We evolve on a strict mediu, marked by pearling. We find the range of aromas of the nose, it is reminiscent of apple, quince, fennel, acacia, orgeat and honey. We feel a slight bitterness. The finish has a good length, 9-10 caudalies, as well as a frank vivacity and a fine persistent bitterness. The balance is delicious. The initial softness is perfectly balanced by a superb freshness. The range of aerial aromas is a delight. Superb success.

SERVING

Do not hesitate to combine it with scallops panfried with orange and honey, calf's liver with a creamy onion sauce, chicken in a bladder or a soft cheese with a washed rind, such as Livarot. Serving temperature: 12°C.

