



DOMAINES SCHLUMBERGER
depuis 1810

AOC ALSACE GRAND CRU KESSLER PINOT GRIS 2021



TECHNICAL INFORMATION

dry

medium dry

medium sweet

sweet

- Alcohol : **13,88°**
- Acidity : **4,63 grs/l**
- Contains Sulphites

- Residual sugar : **28,8 grs/l**
- Appellation : **AOC Alsace Grand Cru**
- Energetic value : **86,30Kcal/100mL**

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" February 2024

The color is lemon-yellow with light reflections of good intensity. The disk is bright, limpid and transparent. The wine is youthful.

The nose is frank, pleasant and intense. Dominant candied aromas of autumn fruit, mirabelle plum, quince, mushroom and honey. Aeration amplifies these scents, revealing orgeat and a complex roasted, smoky register. The nose, already very open, reveals a perfect varietal profile, with the first hints of terroir. Excellent!!!

The attack on the palate is full-bodied and mellow, with a full-bodied alcohol base. The mid-palate is lively, marked by pearlescence. The noble range of aromas on the nose continues, with autumn fruit, quince, mirabelle plum, button mushroom, orgeat, honey and smoky, toasty notes. A touch of bitterness. The finish is long, 12-13 caudalies, with fine vivacity and persistent bitterness. Voluminous and compact, the balance is tasty and endowed with a racy, dazzling aromatic palette. The dimension of the terroir is already expressed. A great wine in the making.

SERVING

Pair with foie gras shavings and honey-stewed mirabelle plums, roast veal with quince and rosemary, Chinese-style glazed pork or a soft cheese with a washed rind, such as Epoisses. 12°C.

