



DOMAINES SCHLUMBERGER
depuis 1810

AOC ALSACE GRAND CRU KESSLER PINOT GRIS 2022



TECHNICAL INFORMATION

dry

medium dry

medium sweet

sweet

- Alcohol : **13,51°**
- Acidity : **3,53 grs/l**
- Contains Sulphites

- Residual sugar : **20,3 grs/l**
- Appellation : **AOC Alsace Grand Cru**
- Energetic value : **86,30Kcal/100ml**
358,80Kj/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. Romain ILTIS "Best Sommelier of France 2012" July 2025

A pastry-like character makes this wine enchanting and charming. Aromas of mirabelle plums and syrupy fruits mark a deliciously indulgent first impression. On the palate, the wine is direct and generous, shaped by the straight and textured acidity of its terroir. An airy quality carries notes of fresh quince, gently cooked golden apple, and cashew nut, culminating in a salty and refreshing finish reminiscent of lemon balm.

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.

