



DOMAINES SCHLUMBERGER
depuis 1810

PINOT GRIS GRAND CRU KITTERLE 2020

TECHNICAL INFORMATION

dry

medium dry

medium sweet

sweet

- Alcohol : **13,49°**
- Acidity : **3,57 grs/l**
- Contains Sulfites

- Residual sugar : **44,90 grs/l**
- Appellation : **AOC ALSACE GRAND CRU**

HISTORY

The Kitterlé was mentioned for the first time in 1699. In 1782 twelve « schatz » of vineyard were recorded as the exclusive property of the Jesuits from Ensisheim. The wine from this slope is marketed in its own name since 1830.

LOCATION

The Kitterlé is a volcanic sandstone soil occupying a unique site on mountain ledges, on a rocky spur exposed to three directions (south-west, south and south-east). The light and sandy soil retained by immense dry-stone walls allows only a limited yield (25 to 35 hl/ha).

WINE-MAKING

Entire grapes are pressed, with static racking. Fermentation in thermo-regulated tuns for one to four months. Matured on fine lees during eight months.

TASTING

Technical sheet elaborated by M.Pascal Leonetti : "Best Sommelier of France 2006" July 2022

The color is lemon yellow with clear reflections of good intensity. The disc is brilliant, limpid, and transparent. The wine presents youth.

The nose is frank, pleasant, a little restrained. Complex, we perceive a dominant of vegetal smells end, fennel, sweet almond, orgeat and acacia flower. Aeration amplifies these odors and reveals white fruits, golden apple, honey, and button mushroom. The fragrant register is still a little behind. At this stage of development, he emphasizes the delicacy of the vintage. To wait.

The attack on the palate is slender, mellow, the alcohol support is balanced. We evolve in an environment lively, marked by sparkling. We find the range of aromas of the nose, always focused on fruits whites, golden apple, fine vegetable, fennel, acacia flower, barley, sweet almond, honey, and Paris mushroom. We feel a hint of bitterness. The finale presents a great length, 10-11 caudalies, as well as a strict vivacity and a fine persistent bitterness. In the vein of the vintage, the balance is precise and elegant. The range of atypical aromas delighted by its digestible side. Great success.

GASTRONOMY

To be served with veal sweetbreads with cream and mushrooms, caramelized pork ribs with honey, a Peking duck, or a soft cheese with washed rind, ami du Chambertin type... Serve at 12°C.

