



DOMAINES SCHLUMBERGER  
depuis 1810

## RIESLING GRAND CRU KESSLER 2019



### TECHNICAL INFORMATION

▼  
dry

medium dry

mellow

sweet

- Alcohol : **12,98°**  
- Acidity : **5,81 grs/l**

- Residual sugar : **0,66 grs/l**

### HISTORY

Mentioned as early as the year 1394, the Kessler has been marketed under its own name since 1830.

### LOCATION

The Kessler grows on a sandstone soil and displays in its centre a valley that is globally facing east, south-east, which protects it from north winds and cold air streams brought by the valley of Guebwiller. As a natural extension of the Grand Cru Kitterle, its subsoils are reddish over Vosgean sandstone bedrock. At its base, an outcrop of limestone results in clay soils.

### WINE-MAKING

Whole grape pressing, static racking. Fermentation in thermocontrolled tuns for 1 to 4 months. Ageing on fine lees for 8 months.

### TASTING

*Notes of Pascal Leonetti "Best French Sommelier in 2006" – September 2021*

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

The nose is frank, pleasant and intense. We perceive a dominant fruity scent, citrus, clementine, lemon, white flowers, underlined wonderfully by the mineral smoky of the soil. The aeration amplifies these odors, clarifies the naphtha, the gun flint and reveals the spices and grated ginger. The nose is splendid!!! Open, precise, complex, it already reflects the character of this superb.

The attack on the palate is moderately full, the alcoholic support is balanced. We evolve in a strict and pearling environment. The range of aromas recalls the nose, always dominated by citrus fruits, clementine, lime, coconut milk, white flowers, spices, ginger and this noble mineral register of gun flint and naphtha. We feel a firm bitter tip. The finish has a great length, 11-12 caudalies, as well as a strict liveliness and great lingering bitterness. The balance of this wine is incisive. The dazzling aromatic palette coupled with the mineral dimension transcends it and promises it a great future.

### SERVING

I like to associate it with seared prawns, chilli, garlic and ginger sauce, smoked eel with green, mini-leeks and orange gel from Olivier Nasti, a lobster with lime butter or a cheese made with milk from goat, type Bouchon. Serving temperature: 12°C.

