



DOMAINES SCHLUMBERGER
depuis 1810

AOC ALSACE GRAND CRU KESSLER RIESLING 2020

TECHNICAL INFORMATION

dry

medium dry

medium sweet

sweet

- Alcohol : **12,82°**
- Acidity : **4,76 grs/l**
- Contains sulfites

- Residual sugar : **0,25 grs/l**
- Energetic value : **71,9 kcal/100 ml**

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" April 2023

The robe is pale yellow with green reflections, of medium intensity. The disc is shiny, limpid and transparent. The wine presents youth.

The nose is frank, pleasant and intense. We perceive a dominant scent of citrus fruits, zest of yuzu, lemon and white flowers. Aeration amplifies these scents and reveals exoticism, star fruit, spices, white pepper, ginger and a smoky mineral register. The perfect maturity of the grapes reflects a splendid profile. Pure, precise, the definition of the terroir is already radiating.

The attack on the palate is dense, the alcohol support balanced. We evolve on a sharp medium, marked by pearling. We find the range of aromas of the nose, always focused on citrus fruits, zest of yuzu, lemon, white flowers, spices, white pepper, ginger and this mineral touch of naphtha, gas. We feel a hint of firm bitterness. The finish presents a great length, 11-12 caudalies, as well as a strict vivacity and a persistent bitterness. The balance is crystalline, refined, structured by great mineral bitterness. The range of aromas already expresses the fine definition of the terroir.

SERVING

Do not hesitate to combine it with a cream of sea urchins in its shell, a smoked eel head with herbs, a cassiolette of spider crab and scallops or a goat's milk cheese, type murella de the Fiore di Latte sheepfold... Serving temperature: 12°C.

