

AOC ALSACE GRAND CRU KESSLER RIESLING 2021

TECHNICAL INFORMATION

dry

medium dry

medium sweet

sweet

- Alcohol : **13,16°**
- Acidity : **6,06 grs/l**
- Contains sulphites

- Residual sugar : **0,5 grs/l**
- Appellation : **Alsace Grand Cru**
- Energetic value : **72,60 Kcal/100ml**

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" February 2024

The colour is lemon yellow with light green reflections, of good intensity. The disc is shiny, limpid, transparent. The wine presents a beautiful youth.

The nose is frank, pleasant, intense. We perceive a dominant scent of citrus fruits, lime, white flowers, and rhubarb.

Aeration amplifies these odours and reveals the fine plant, chlorophyll, star anise, fennel and spices, ginger. The nose is bright, pure, and clear. Once again, the excellent work in the vineyard is transcended into the glass.

The mouth is dense, the alcohol support is full-bodied. We are evolving in a tense environment, marked by pearling. We find the range of aromas of the nose, always focused on citrus fruits, lemon, white flowers, fine vegetables, chlorophyll, fennel, star anise, rhubarb and spices, ginger. We feel bitterness. The finish presents great length, 11-12 caudalies, as well as a frank liveliness and a fine persistent bitterness. The structure has substance and depth. Magnified by superb mineral tension and complex, noble aromas, this wine demonstrates a high level of quality.

SERVING

I like to pair it, at the table, with a salmon tartare with sesame, almond milk and caviar, a trout baked in white wine, a fried sturgeon with lemon and fine herbs or a goat's milk cheese... Serving temperature: 12°C.

