



DOMAINES SCHLUMBERGER
depuis 1810

AOC ALSACE GRAND CRU KESSLER RIESLING 2022



TECHNICAL INFORMATION

dry

medium dry

medium sweet

sweet

- Alcohol : **13,62°**
- Acidity : **6,24 grs/l**
- Contains sulphites

- Residual sugar : **4,9 grs/l**
- Appellation : **Alsace Grand Cru**
- Energetic value : **80,80 kcal/100 ml**
335 kj/100 ml

HISTORY

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

LOCATION

Kessler, established on a sandstone terroir, forms a hollow in its center that faces mainly east and southeast, sheltering it from northern winds and cold air currents brought in by the Guebwiller valley. A natural extension of the Grand Cru Kitterlé, its subsoils are reddish in color, lying atop a base of Vosges pink sandstone.

WINE-MAKING

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

TASTING

Technical sheet by M. Romain ILTIS « Best Sommelier of France 2012 » July 2025

An expression of ripeness and concentration is heightened by notes of bitter orange and yellow fruits. On the palate, the wine is dense and intense, with a powerful presence and a luscious character evoking peach, orange, and fresh pineapple. A juicy, refreshing acidity brings finesse and focus, lending a streamlined, vibrant structure. The finish is powerful, aromatically intense especially with grapefruit zest and reveals an underlying salinity that will develop over time.

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.

