



DOMAINES SCHLUMBERGER
depuis 1810

PINOT GRIS GRAND CRU KESSLER 2013



TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **12,90°**
- Acidity : **5,16 grs/l**

- Residual sugar : **23 grs/l**
- Appellation : AOC Alsace Grand Cru

HISTORY

Distinguished right from 1394, Kessler has been sold under its own name since 1830.

LOCATION

The KESSLER grows on a sandstone soil and displays in its centre a vale that is globally facing East, South-East, which protects it from North winds and cold air streams brought by the valley of Guebwiller.

WINE-MAKING

Pressing of whole grapes, static racking. Fermentation in thermocontrolled tuns from 1 to 4 months. Matured on fine lees during 8 months.

TASTING

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

The robe is lemon yellow with light green highlights, average intensity. The disk is bright, limpid and transparent. The wine shows a pleasant youth.

The nose is frank, pleasant and racy. One perceives a dominant of candied, overripe flavours, marked by yellow fruits, quince, Mirabelle plum, white fruit, golden apple and a fine smoky, empyreumatic note. Airing enhances the previous odours and reveals fine notes of beeswax and honey. We can feel the exemplary maturity of the grapes. The perfect health is expressed very beautifully.

The onset in the mouth is ample, dense and full-bodied. Mellow. The alcohol support is balanced. The wine evolves on a fresh and sharp medium, marked by a sparkling note. The range of aromas is reminiscent of the nose. Dominated by ripe yellow fruits, Mirabelle plum, quince, white fruit, golden apple, but also honey and this bright underling smoky and empyreumatic notes. The finish has a beautiful length, 7-8 caudalies and a frank and persistent liveliness.

The balance of this wine is very savoury, rich and mellow. It presents a beautiful tonic and sharp energy. A beautiful structure.

SERVING

To be enjoyed with a goose foie gras terrine with Port jelly, veal piccatas, creamy sauce. A genuine Caesar salad or soft rind cheese of the Livarot type. Serve at 12°C.

