



Domaines Schlumberger

Gewurztraminer Grand Cru Kessler 2004

ANALYTICAL INFORMATION

- * Alcohol : 12.95°
- * Acidity (sulphuric acid) : 3.01 grs/l
- * Residual sugar : 25.8 grs/l

HISTORY

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

LOCATION : 22 ha of this 29 ha plot belong to our domaine.

KESSLER lies on a bedrock of sandstone and in the middle of this plot there is a small valley facing east, south-east which shelters it from the north winds and cold airstreams which comes from the valley of Guebwiller. A natural extension of Grand Cru KITTERLE, its reddish soils lie on a bedrock of Vosges sandstone. At the bottom, a limestone outcrop makes the soil more clayey.

HOW IT IS MADE AND RAISED

Hand-picked, put into crates. Whole bunches pressed. Static settling of the must. Fermented in temperature controlled tuns. Raised on the lees for 8 months.

TASTING NOTES

The robe is a golden yellow with light reflections of a beautiful intensity. The disk is bright, limpid, transparent. The wine presents concentration and a beautiful youth. The nose is marked, complex, of moderate intensity and somewhat reserved but dominated by an obvious overmaturity; a candied flavour, a light floral hint can be detected. Airing does not give out much more but reveals a delicate exotic scent, with citrus fruits, grapefruit. The nose is complex but with a beautiful maturity. Time will allow it to reveal more. The onset in the mouth is ample and marrowy; the alcoholic base is vigorous. One evolves on a medium with a marked and refreshing vivacity where candied flavours dominate, with exotic fruits, citrus fruits, grapefruit. One can perceive slight floral hints and an underlying minerality. A marked and varietal bitterness can be felt. The finish offers a beautiful length of 8 caudalies, a lengthy bitterness and a marked vivacity.

MATCHING IT WITH FOOD

The structure of the wine is voluminous and very tasteful; time will be a good ally; wait for 5 years. However, it will already now be the ideal companion of strong cheese, Munster ripened with Gewurztraminer Marc or a salad of lobster with ginger. The serving temperature is 11°C.



Technical sheet elaborated by Mr Pascal LEONETTI

“Best Sommelier of France 2006”
“Best Young Sommelier of France 2003”