



Domaines Schlumberger

# Pinot Gris Grand Cru Kessler 2005

## ANALYTICAL INFORMATION

- \* Alcohol : 13.05°
- \* Acidity (*sulphuric acid*) : 4.57 grs/l
- \* Residual sugar : 35.4 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 vally facing east, south-east which shelters it from the north winds and cold airstreams which comes from the valley of Guebwiller.

## HOW IT IS MADE AND RAISED

Hand-picked. Whole bunches pressed. Static settling of the less. Fermented in temperature controlled tuns. Raised on the less for 8 months.

## TASTING NOTES

The robe is a deep golden yellow with light reflections. With a beautiful intensity, the disk is bright, limpid, transparent. The wine has a youthful quality. The nose is marked, expressive, distinguished and is very pleasant. A dominant of fruity candied scents can be detected, delicately honeyed quince. Fine Botrytis. Airing enhances the candied character, honey, beer flower, hop, acacia. The very beautiful nose offers complexity and depth. The maturity of the grapes seems exceptional. The onset in the mouth is ample, tender, marked by a heady alcoholic base. One evolves on a nervy, edgy and refreshing medium, as well as a slightly sparkling note. The complex range of flavours reveals the fruity candied character, quince, honey, acacia, hop flower. A slight bitterness can be detected. Good length in the mouth, 5-6 caudalies, and a marked and edgy vivacity with a hint of volatility in the finish.

## MATCHING IT WITH FOOD

The structure of the wine is elaborated and well balanced by the vivacity. Still a little young, this wine requires some time to open out, 6-7 years.

To be savoured on a warm froie gras with sweet woodruff. Serving temperature: 12°C.



Technical sheet elaborated by Mr Pascal LEONETTI

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