



DOMAINES SCHLUMBERGER  
depuis 1810

# PINOT GRIS GRAND CRU KESSLER 2011



## TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **13,5°**  
- Acidity : **4,06 grs/l**

- Residual sugar : **30 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 colour is sustained golden yellow with light green reflections, of good intensity. The disk is bright, limpid and transparent. This wine shows concentration and youth.

The nose is marked and pleasant, with a deep intensity. We perceive dominant candied fragrances, chestnut honey, fruity, quince jelly, quite complex. Airing enhances the previously perceived aromas and reveals, very fleetingly, a fine floral touch of lily. The nose goes through a somewhat closed phase. Very complex, the range of aromas hints to a beautiful mellow character. Perfect health.

The onset in the mouth is dense, fleshy and mellow. The alcohol support is full-bodied. The wine evolves in a medium with a fine liveliness, marked by a sparkling note. The range of aromas is similar to that of the nose, very complex, based on chestnut honey, Mirabelle plum jelly, apricot, amber, beeswax and a fine smoky touch. We perceive also a hint of bitterness. The finish has a beautiful length, 8-9 caudalies, bringing a fresh liveliness and a slight bitterness.

The balance of this wine is rich, mellow. Excellent botrytis.

## SERVING

I would like to enjoy this wine with spicy cooking such as Creole cuisine. Perhaps crab fritters or chicken tagine, curry flavoured. A blue cheese. The superb Fourme d'Ambert...

Serve at 12°C.

