



Domaines Schlumberger



Technical sheet elaborated by Mr Pascal LEONETTI

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

Riesling Grand Cru Kessler 2006

ANALYTICAL INFORMATION

- * Alcohol : 12.71°
- * Acidity (sulphuric acid) : 4.56 grs/l
- * Residual sugar : 4.6 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 & RAISED

Hand-picked. 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 light golden yellow with green reflections of good intensity. The disk is bright, limpid and transparent. The wine has a vivid youthful quality.

The nose is marked, pleasant, with a good intensity. It gives out a complex dominant of fruity scents, citrus fruits, lemon peel. Airing remains reserved but a slightly candied hint can be perceived. The grapes display a smoothness and a level of maturity that will allow it to reveal itself later.

The onset in the mouth is ample and fleshy. The alcoholic base is full-bodied. One evolves on an edgy and precise medium where the range of flavours reveals the fruitiness of citrus fruits as well as a very delicate floral character and an underlying minerality, together with a hint of bitterness.

The finish offers a moderate length, 6 caudalies, and a sharp vivacity.

Time will allow this wine to open out.

MATCHING IT WITH FOOD

To serve with a salad of scallops with a spicy juice. The recommended serving temperature is 12°C.