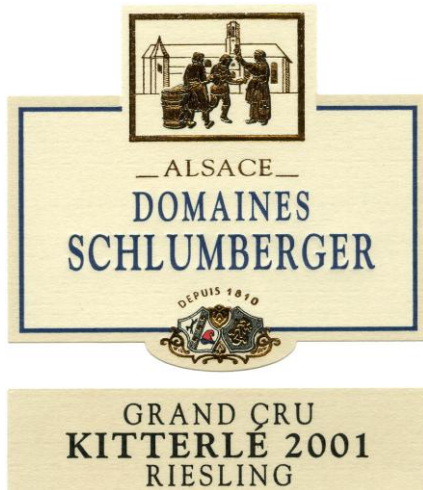




Riesling Grand Cru Kitterlé 2001 "Le Brise-Mollets"



ANALYTICAL INFORMATION

- * Alcohol : **12,42°**
- * Acidity (*sulphuric acid*) : **4,46 g/l**
- * Residual sugar : **6 g/l**

* HISTORY

KITTERLE was distinguished right from 1699. In 1782, twelve "schatz" of vines turned out to belong entirely to Jesuits from Ensisheim. It has been sold under its own name since 1830.

* LOCATION : *20 hectares of this 26 hectare plot belong to our domaine.*

"Le Brise-Mollets"; "Calf-breaker": it was given this local nickname by the vinegrowers who worked in the breathtakingly high vineyards on steep slopes, often as steep as 1 in 2 or 1 in 3. This volcanic-sandstone plot is on a unique site, on a steeply sloping rocky outcrop facing three ways (south-west, south and south-east). The light, sandy soil, which is kept back by huge drystone walls, only gives very low yields.

* HOW IT IS MADE & 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 : *fine, classy and well-structured, Riesling Grand Cru Kitterlé 2001 has a DRY character.*

Riesling Grand Cru Kitterlé 2001 is beautiful yellow-green colour and rather reserved, with a discreetly fragrant, characteristic, fine nose with a hint of white fruit. Beautiful length and complexity on the palate finishing with mineral freshness.

* MATCHING IT WITH FOOD

It goes well with shellfish and dishes with fine, steamed or poached fish.

* WHAT THE PRESS SAYS

- **8/10** in the 2005 "*Bettane & Desseauve*" guide