



DOMAINES SCHLUMBERGER
depuis 1810

PINOT GRIS GRAND CRU KESSLER 2016



TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **13.25°**
- Acidity : **4,38 grs/l**

- Residual sugar : **23,26 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" January 2019

The robe is golden yellow with light reflections of good intensity. The disk is bright, limpid and transparent. The wine shows youth.

The nose is marked, pleasant and of good intensity. Complex, we perceive a dominant of candied scents: fir tree honey, yellow fruits (mirabelle plum, quince) and orange blossom. The airing enhances these scents and reveals button mushrooms, sweet almond and a light smokiness. The fragrance profile is elegant and distinct. The over-ripeness is perfectly mastered and gives it a nice definition of the terroir.

The onset in the mouth is slender, marrowy and the alcohol support is full-bodied. The wine evolves on a medium of marked liveliness, with a slight sparkling note. We find the same aromas as on the nose, still dominated by fir tree honey, yellow fruits (quince, mirabelle plum), orange blossom, sweet almond, button mushroom and this slight yet characteristic smoky touch. We perceive a hint of bitterness. The finish has a good length, 7-8 caudalies, a frank liveliness and a persistent bitterness. The structure has volume and is delicious. The over-ripeness does not dominate the delicacy. Moreover, the bitterness reinforces the wine's composition.

SERVING

It can be associated with a Hokkaido pumpkin cream soup with a slice of pan-fried goose Foie Gras, a chicken supreme with gingerbread and apples candied with smoked garlic, sweetbreads with morels or a soft rind-washed cheese such as the Chamberat fermier... Serve at 12°C.

