



DOMAINES SCHLUMBERGER
depuis 1810

PINOT GRIS GRAND CRU KESSLER 2017



TECHNICAL INFORMATION

dry | medium dry | mellow | sweet

- Alcohol : **13,95°**
- Acidity : **3,71 grs/l**

- Residual sugar : **24,73 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" October 2019

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

The nose is marked, pleasant and of medium intensity. Complex, we perceive a dominant of candied, overripe and fruity scents: quince, mirabelle plum, slightly smoky. The airing is restrained but reveals hints of liquorice, sweet almond, orgeat and spring honey. The nose is austere but reflects a perfect ripening of the grapes. It requires time to assert itself.

The onset in the mouth is ample and sweet. The alcoholic base is full-bodied. The wine evolves on a medium with a frank vivacity, marked by a sparkling note. The range of flavours is in line with that of the nose. A bit more intense and still dominated by yellow fruits (mirabelle plum, quince), sweet almond, liquorice, orgeat, honey and this underlying smoky touch. We perceive a hint of bitterness. The finish has a medium length, 6-7 caudalies, a frank vivacity and a light but persistent bitterness. The balance is delicious. Not creamy, the range of flavours shows a nice complexity. A nice wine is born !

SERVING

It can be associated with mini eclairs filled with poultry livers, a chicken tajine with butternut squash, a crispy galette of sweetbread and mushroom stew or, of course, a soft rind-washed cheese, such as the Langres. Serve at 12°C.

