



DOMAINES SCHLUMBERGER
depuis 1810

GEWURZTRAMINER GRAND CRU KESSLER 2016



TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **12,70°**
- Acidity : **3,26 grs/l**

- Residual sugar : **53,88 grs/l**
- Appellation : **Alsace Grand Cru**

HISTORY

Distinguished right from 1394, Kessler has been sold under its own name since 1830.

LOCATION

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 Kitterlé,

WINE-MAKING

Whole grape pressing, static racking. Fermentation in thermocontrolled tuns for 1 to 4 months. Ageing on fine lees for 8 months.

TASTING

Notes of Pascal Leonetti "Best French Sommelier in 2006" – January 2019

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

The nose is marked, pleasant and intense. We perceive a dominant of exotic scents: passion fruit, papaya, citrus fruits (grapefruit, candied orange) and flowers (rose). The airing enhances these scents and reveals mango and spices (candied ginger, white pepper). Perfect profile of a great Gewurztraminer! As usual, this Kessler expresses an extrovert quintessence admirably balanced by the freshness of the vintage.

The onset in the mouth is dense, marrowy and the alcohol support is full-bodied. The wine evolves on an incisive medium, marked by a sparkling note. We find the same exotic aromas as on the nose, dominated by papaya, passion fruit, mango, citrus fruits (blood orange, grapefruit), flowers (rose) and spices (white pepper, candied ginger). We can taste a delicate bitterness. The finish has a long length, 10-11 caudalies, and a frank and persistent liveliness. The great and delicious balance is echoed in the vertical precision of the terroir. The range of flavours expands the structure with its stimulating charm.

Great wine!

SERVING

This wine can be associated with spicy cuisines: Thai king prawns, a chicken curry with bananas and onions, a soup with hot shrimps and coconut milk or a blue-veined cheese such as the Fourme d'Ambert... Serve at a temperature of 12°C.

