Maisons Marques & Domaines

DOMAINES SCHLUMBERGER
DEPUIS 1810

Domaines Schlumberger

Gewurztraminer Grand Cru Kessler

Alsace, France
Vintage: 2015

JS	95	V	93

Overview

With a single holding of more than 330 acres in Guebwiller, Domaines Schlumberger is the largest Grands Crus producer in Alsace. All Schlumberger wines are estate-grown. Because of the aridity and steepness of the domains, the yields are about 50 percent of the average for the appellation of Alsace. The resulting grapes are very high quality and have exceptional flavor concentration.

For over 200 years, the Schlumberger family has devoted itself to farming the vineyards with passion, dedication and respect to the environment.

The Domaines Schlumberger Gewurztraminer Grand Cru Kessler originates from the Grand Cru Kessler plot, first distinguished in 1394. Domaines Schlumberger owns 22 hectares of the 29-hectare plot, which lies on a bedrock of Vosges sandstone. A limestone outcrop gives the soil a clay character.

Winemaking

Whole grape pressing, static racking as well as fermentation in thermo controlled tuns for one to four months. Aging on fine lees for eight months.

Tasting Notes

The robe is golden yellow with light reflections and of good intensity. Dominated by complex exotic scents: grapefruit, banana, litchi, papaya and flowers (rose). The airing enhances the previous scents and reveals mango, passion fruit, spices and candied ginger. The nose presents a very interesting complexity. The onset in the mouth is dense, fleshy and mellow. The wine evolves on a medium of medium with a frank liveliness, marked by a sparkling note. The superb structure is savory. The rich and mellow body is admirably set against the edge and the refreshing firmness. All bathed in sophisticated aromatic flavors.

Food Pairing

This wine can be highlighted by Creole cuisine, shrimp cooked in spicy coconut milk, lobster accras with ginger or marinated chicken with coriander. Fantastic with a British washed-rind soft cheese. The suggested serving temperature is 53°F.

TECHNICAL INFORMATION

Varietals: 100% Gewurztraminer
Wine Alcohol: 13.37%
Titratable Acidity: 3.09 g/L
Residual Sugar: 46.47 g/L