

MAISONS MARQUES & DOMAINES



Domaines Schlumberger

Pinot Gris Grand Cru Kessler

Alsace, France

Vintage: 2014

WE	94	WS	92
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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.

Distinguished right from 1394, Kessler has been sold under its own name since 1830. 22 hectares of the 29-hectare plot belong to the Schlumberger family.

Winemaking

The Domaines Schlumberger Pinot Gris Grand Cru Kessler comes from the Grand Cru Kessler plot, which lies on sandstone soil and has a small valley that shelters it from the north winds and cold airstreams.

Pressing of whole grapes, static racking. Fermentation in thermocontrolled tuns from one to four months. Matured on fine lees for eight months.

Tasting Notes

The robe is golden yellow with light green reflections of good intensity. The disk is bright, limpid and transparent. The wine shows youth. The nose is marked, pleasant and intense, with ripe and candied scents of yellow fruits, quince, mirabelle plum, honey and a light smokiness. The sophisticated range of flavors is pleasant. The concentration is mastered by the cold year and the terroir. The liveliness is pure and precise.

Food Pairing

Ideal with round fillets of veal with its tuile and Mirabelle plum, veal sweetbreads with honey and citrus caramel, a duet of game animals with Berawecka fruits or a soft rind washed cheese. The suggested serving temperature is 53°F.

TECHNICAL INFORMATION

Varietals: 100% Pinot Gris
Wine Alcohol: 12.26%
Titratable Acidity: 4.39 g/L
Residual Sugar: 36 g/L