

MAISONS MARQUES & DOMAINES



Domaines Schlumberger

Pinot Gris Grand Cru Kitterlé

Alsace, France

Vintage: 2014

Overview

With a single holding of more than 330 acres at Guebwiller, Domaines Schlumberger is the largest Grands Crus producer in Alsace. All Schlumberger wines are estate-grown. Seventy-five percent of the vines are planted on very steep, terraced slopes, requiring horses be used for fieldwork.

The outstanding quality of the wines is due largely to Schlumberger's superior vineyards, but also because yields are deliberately kept low. The winery produces only 80,000 cases annually, while the law allows for up to 160,000.

First distinguished in 1699, Kitterlé has always had an exceptional reputation. Already protected in the Middle Ages, it has been sold under its own name since 1830.

Winemaking

Entire grapes are pressed, with static racking. Fermentation took place in thermo-regulated tuns for one to four months. The wine was matured on fine lees for eight months.

Harvest Notes

The robe is golden yellow and intense with light reflections of good intensity. The disk is bright, limpid and transparent. The nose is marked, pleasant and of good intensity, with rich scents of honey, mushroom and a light smokiness. The onset in the mouth is moderately ample, rich. The wine evolves on a medium of strict and sharp vivacity, with a sparkling note. The distinctive range of flavors requires time to open.

Food Pairing

Ideal to accompany autumn flavors: a mushroom and smoked duck fillet quiche, doe terrine with girolle mushrooms and herbs, ceps and parmesan cheese. Pairs beautifully with soft and washed rind cheeses. Suggested serving temperature is 54°F.

TECHNICAL INFORMATION

Varietals: 100% Pinot Gris

Wine Alcohol: 11.88%

Titrateable Acidity: 4.88 g/l

Residual Sugar: 54.1 g/l