

MAISONS MARQUES & DOMAINES



Domaines Schlumberger

Riesling Grand Cru Kitterlé

Alsace, France

Vintage: 2015

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

Grown on a unique volcanic sandstone plot on a steeply sloping rocky outcrop facing three ways (south-west, south and south-east). The light, sandy soil, which is kept back by huge drystone walls, only gives very low yields of about 25 to 35 hl/ha. The grapes are hand-picked and whole bunches are pressed. There was a static settling of the lees and the wine is fermented in temperature controlled tuns, followed by raising on the lees for eight months.

Tasting Notes

The robe is lemon yellow with green reflections of good intensity. The disk is bright, limpid and transparent. The wine shows youth. The nose is marked, pleasant and open, with fresh and fruity scents: citrus fruits, lemon zest, orange and fine notes of white flowers with a hint of minerality. The airing enhances and specifies these scents. It reveals orange blossom and emphasises the smoky personality of the terroir. The wine evolves on a medium with a frank liveliness, marked by a sparkling note. We find the same aromas as on the nose, dominated by citrus fruits, clementine zest, lemon, orange, white flower as well as this noble mineral and smoky personality.

Food Pairing

Delicious with eel and parsley sauce, lobster hummus, or a risotto with white truffle oil and pan-fried scallops. For cheeses, a semi-dry goat cheese, such as the Crottin de Chavignol, will pair beautifully. Suggested serving temperature is 53°F.

TECHNICAL INFORMATION

Varietals: 100% Riesling

Wine Alcohol: 13.74%

Titrateable Acidity: 5.35

Residual Sugar: 8.16 g/L