



Domaines Schlumberger



Technical sheet elaborated by Mr Pascal LEONETTI

“Best Sommelier of France 2006”
“Best Young Sommelier of France 2003”

Riesling Grand Cru Kitterlé 2005

ANALYTICAL INFORMATION

- * Alcohol : 12.16°
- * Acidity (sulphuric acid) : 4.86 grs/l
- * Residual sugar : 6.6 grs/l

HISTORY

Ranked among the best wines in the world the Riesling is one of Alsace's biggest successes. Introduced in the 15th century, and originating from the Orleanois region, it is different from its German counterpart and from the numerous Rieslings which can now be found a little all over the world. A late-ripening grape variety, it continues to ripen at low temperatures, but gives marvellous results when there is a sunny, dry, late summer. First distinguished in 1699, KITTERLE has always had an exceptional reputation. Already protected in the Middle Ages, it has been sold under its own name since 1830.

LOCATION : 20 ha of this 26 ha plot belong to our domaine.

“Le Brise-Mollets” ; “Calf-Breaker” : it was given this local nickname by the vinegrowers who worked in the breathtakingly high vineyards on steep slopes, often as steep as 1 in 2. This volcanic-sandstone plot is on a unique site, 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 (25 to 35hl/ha).

HOW IT IS MADE & RAISED

Hand-picked, put into crates. Whole bunches pressed. Static settling of the must. Fermented in temperature controlled tuns. Raised on the lees for 8 months.

TASTING NOTES

The robe is a light golden yellow with green reflections of a beautiful intensity. The disk is bright, limpid, transparent. The wine has a youthful quality. The nose is marked, pleasant and distinguished, very intense on a dominant of fruity, candied scents, citrus fruits, candied lemon, citron, delicate hint of orange. Airing reveals a slight trace of minerality and enhances the fruit hints. The nose is splendid, complex and concentrated, much to what is expected from the terroir. The onset in the mouth is ample. The alcoholic base is full-bodied. One evolves on an edgy and sharp medium marked by a slightly sparkling note. The range of flavours is in line with that of the nose and reveals citrus fruits, candied lemon, citron, orange, delicately mineral. The finish offers a beautiful length, 7 caudalies, and a sharp vivacity. The juvenile structure is impressive and chiselled. The range of flavours, very pure, shows sappiness and class.

MATCHING IT WITH FOOD

The wine still requires time to open out, at least 8 years, but is already a pleasure to taste as an accompaniment to a carpaccio of fresh salmon with ginger, served at 12°C.