DOMAINES SCHLUMBERGER
depuis 1810

AOC ALSACE GRAND CRU KESSLER
PINOT GRIS
2023



TECHNICAL INFORMATION

dry | medium dry | **medium sweet** | sweet

- Alcohol :**13,77°**
- Acidity :**6 grs/l**
- Contains Sulphites
- Residual sugar :**23,8 grs/l**
- Appellation :**AOC Alsace Grand Cru**
- Energetic value :**89Kcal/100ml**
  373Kj/100ml

HISTORY

Distinguished right from 1394, Kessler has been sold under its own name since 1830.

LOCATION

The KESSLER grows on a sandstone soil and displays in its centre a vale that is globally facing East, South-East, which protects it from North winds and cold air streams brought by the valley of Guebwiller.

WINE-MAKING

Pressing of whole grapes, static racking. Fermentation in thermocontrolled tuns from 1 to 4 months. Matured on fine lees during 8 months.

TASTING

Technical sheet by M. Romain ILTIS "Best Sommelier of France 2012" July 2025

An appealing and delicate nose, airy and finely detailed, evokes notes of fresh white fruits such as pear and white peach. On the palate, the wine is open and expressive, balanced by a fleshy texture and a lively, gastronomic acidity. The white fruits reappear, with peach taking the lead, complemented by a hint of fresh hazelnut. The finish remains vibrant and fruity, revealing a promising, mouthwatering potential, enhanced by wafts of cardamom.

SERVING

Pair with foie gras shavings and honey-stewed mirabelle plums, roast veal with quince and rosemary, Chinese-style glazed pork or a soft cheese with a washed rind, such as Epoisses. 12°C.

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