



DOMAINES SCHLUMBERGER
depuis 1810

AOC ALSACE GRAND CRU KITTERLÉ RIESLING 2024



TECHNICAL INFORMATION

dry

medium dry

medium sweet

sweet

- Alcohol : **11,59°**
- Acidity : **4,79 grs/l**
- Contains Sulphites

- Residual sugar : **1,2 grs/l**
- Appellation : **AOC ALSACE GRAND CRU**
- Energetic value : **68,10Kcal/100 ml**
282,30Kj/100 ml

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 Riesling, 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 marvelous results when there is a sunny, dry, late summer. 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.

LOCATION

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 dry stonewalls, only gives very low yields (25 to 35 hl/ha)

WINE-MAKING

The grapes are handpicked and whole bunches are pressed. There is static settling of the lees. The wine is fermented in temperature-controlled tuns, followed by raising on the lees for 8 months.

TASTING

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

An already open nose reveals promising aromas, combining white fruits with herbal notes such as linden and bay leaf. With aeration, a latent power emerges. On the palate, a dense, almost linear acidity propels the wine. Kumquat zest and the sharpness of yuzu dominate, supported by hints of lemongrass and cardamom. The finish is pure and highly salivating; still somewhat restrained, it carries fine bitters that will underscore its future minerality.

GASTRONOMIE

At the table, I like to pair it with a millefeuille of pikeperch with fennel confit, smoked trout in a citrus sauce, grilled lobster tail with spiced sweet potato purée and tarragon cream, or goat's milk cheese... Serving temperature: 12°C.

