Domaines Schlumberger

# Schlumberger Pinot Gris Grand Cru Kessler 2021

*Alsace Grand Cru, Alsace, France*

## Technical Information

**Style:** Still, White

**Varietal(s):** 100% Pinot Gris

**ABV (%):** 13.5

**pH:** 3.5

**Residual Sugar (g/L):** 28.8

**Total Acidity(g/L):** 4.63

**Volatile Acidity(g/L):** 0.55

## Other Information

**Dietary:**
Suitable for Vegetarian: Yes
Suitable for Vegan: No

**Allergens:** Sulphites

**Sustainability:**
**Organic:** Viticulture Only
**Biodynamic:** No
**Sustainable certification:** Yes

## Vineyard & Viticulture Practice

Grand Cru Kessler is a basin-shaped vineyard on the east slope of the Unterlinger hill in Guebwiller, at 300 to 390 metres. Its south-east-facing parcels are sheltered from north winds and cold air currents, creating a warm but aerated microclimate. The cru sits mainly on reddish subsoils over Vosgean sandstone bedrock, with a limestone outcrop at the base.

## Packaging Information

**Unit Size:** 75CL

**Bottle Barcode:** 3185231009323

**Bottle Weight (g):** 1375

**Bottle Dimension (mm):** H350, Dia75

**Type of Closure:** Cork

**Case Size:** 6X75CL

**Case Weight (g):** 860

**Case Dimension (mm):** L360 x W235 x H155

## Vintage Notes

NA

## Vinification

Whole grapes were pressed before static racking. Fermentation took place in thermo-controlled tuns over one to four months, giving the wine time to develop aromatic clarity and balance. Ageing on fine lees for eight months added volume and integration while preserving the freshness and terroir definition of Grand Cru Kessler.

## Tasting Notes

The wine has colour of lemon yellow with light green reflections, bright, clear and youthful. The nose is intense and pure, led by citrus fruit, lime, white flowers and rhubarb. Aeration reveals chlorophyll, fennel, star anise and ginger, adding aromatic definition and complexity. The palate is dense and full-bodied, with a tense, lightly pearling structure and strong mineral drive. Citrus, lemon, white flowers, fennel, rhubarb and spice continue through the palate, balanced by a refined vegetal note.

## Food Pairing

Pair with salmon tartare with sesame and caviar, trout baked in white wine, fried sturgeon with lemon and fine herbs, or a fresh goat's milk cheese.