

Domaines Schlumberger

Schlumberger Pinot Gris Grand Cru Kitterle 2020

Alsace Grand Cru, Alsace, France



Technical Information

Style: Still, White

Varietal(s): 100% Pinot Gris

ABV (%): 13.5

pH: 3.07

Residual Sugar (g/L): 0.25

Total Acidity(g/L): 4.45

Volatile Acidity(g/L): 0.16

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 Kitterlé is a steep volcanic-sandstone terroir on a rocky spur above Guebwiller, with south-west, south and south-east exposures. The site ranges from 270 to 360 metres and includes slopes approaching 60%, supported by extensive dry-stone walls. Its poor, light, sandy and porous soils naturally restrict yields, concentrating aroma and structure. Sheltered by the Vosges, with moderate rainfall and exceptional sunshine, Kitterlé produces long-lived, mineral Alsace Grand Cru wines.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3185231009521

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

The grapes are handpicked and whole bunches are pressed. Fermentation took place in thermo-regulated, allowing a controlled and precise fermentation. The wine was matured on fine lees for eight months, building texture and depth while retaining the freshness and mineral definition associated with Grand Cru Kitterlé.

Tasting Notes

The wine is pale yellow with green reflections, bright, limpid and youthful in appearance. The nose is precise and slightly restrained, led by citrus fruit, yuzu zest and lemon, with fine smoky mineral notes. With air, it opens to white flowers, lemongrass, fresh vegetal nuances, white pepper and ginger. The palate is dense and juicy, with full body, a sharp saline line and delicate pearling. Citrus, spice and smoky mineral characters carry through with greater intensity. The finish is long,

Food Pairing

Serve it with a grilled octopus with lemon and roasted tomatoes, grilled grouper with turmeric and peppers, oven-cooked lobster with orange and spice sauce or a goat's milk cheese, such as Chabichou.