

Domaines Schlumberger

Schlumberger Riesling Grand Cru Kitterle 2019

Alsace Grand Cru, Alsace, France



Technical Information

Style: Still, White

Varietal(s): 100% Riesling

ABV (%): 13.5

pH: 3.13

Residual Sugar (g/L): 1.32

Total Acidity(g/L): 5.29

Volatile Acidity(g/L): 0.28

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: No

Allergens: Sulphites

Sustainability:

Organic: Viticulture Only

Biodynamic: No

Sustainable certification: Yes

Packaging Information

Barcode: 3185231007527

Case Weight (g): 860

Case Dimension (mm): L360 x W235 x H155

Bottle Weight (g): 1375

Bottle Dimension (mm): H350, Dia75

Type of Closure: Cork

Vintage Notes

NA

Vinification

The grapes were hand-picked and pressed as whole bunches. After static settling of the lees, fermentation took place in temperature-controlled tuns. The wine was then raised on lees for eight months, allowing texture and integration to develop while preserving the incisive acidity, aromatic clarity and mineral precision of Grand Cru Kitterlé Riesling.

Tasting Notes

Lemon yellow with light green reflections, this Grand Cru Kitterlé Riesling shows yuzu zest, lemon, white flowers and a fine smoky, flinty note. With air, lemongrass and ginger add further complexity to the wine. The palate is dense, fleshy and incisive, with citrus, spice, subtle pearling and a mineral thread of gunflint. The fine vegetal finish is long and lively, expressing the site with precision and restraint.

Food Pairing

Pair with fresh anchovies marinated in lemon, skate wing salad, grilled lobster, or goat's milk cheese such as Selles-sur-Cher. Its mineral tension suits precise seafood dishes.

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