

Grand Cru Riesling Kitterle



Origin

Country	France
Wine Region	Alsace, AOC Alsace Grand Cru
Winery	Domaines Schlumberger

Technical Data

Grape Varieties	Riesling
Type	Dry white wine
Bottle Sizes Available	750 ml
Closure	Natural cork and wax
Vinification	Whole bunch pressing, static racking. Fermentation in thermo-regulated tuns for one to four months.
Ageing	Matured on lees for eight months.

Description

In Brief

Ranked among the best wines in the world, this Riesling is one of Alsace's biggest successes. Introduced in the 15-th century, and originating from the Orleanois region, it is different from its German counterpart and from the numerous Rieslings, 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 marvellous results when there is a sunny and dry late summer. First distinguished in 1699, Kitterle has always had an exceptional reputation. Already protected in the middle ages, wines have been sold under this name since 1830.

Tasting notes

Straw yellow colour with greenish hues. On the nose: intense aromas of citrus fruits - lemon peel and orange, accompanied by notes of white flowers with a hint of minerality. A lively body with flavours that repeat the nose and a long finish.

Food Pairing

Oysters with citrus fruits and ginger, lobster and goat cheese.

Notes

