



DOMAINES SCHLUMBERGER
depuis 1810

GEWURZTRAMINER LES PRINCES ABBES 2011



TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **13,62°**
- Acidity : **2,61 grs/l**

- Residual sugar : **22,9 grs/l**

HISTORY

The Traminer is probably the most famous Alsace wine. It comes from the North of Italy and dates from the XVI century. The Gewurztraminer (literally means spicy or musky Traminer) is a selection of the most aromatic Traminer wines and became Gewurztraminer around the year 1950.

LOCATION

Our Gewurztraminer comes mainly from our named localities of Bollenberg and Bux as well as from the young vines from our Grand Cru vineyards.

WINE-MAKING

Slow, pneumatic pressing was followed by static racking. Fermentation in thermo-regulated tuns for one to four months. Maturation on lees from six to eight months.

TASTING

Technical sheet by M. Pascal Leonetti : Best Sommelier of France 2006

The robe is clear golden yellow with green reflections, of good intensity. The disc is limpid, bright and transparent. The wine has a youthful character.

The nose is frank and pleasant, with great intensity. We perceive a dominance of elegant, extroverted and exuberant scents. Floral notes like peony, rose, spices, cumin and candied ginger besides exotic fruits like litchi. Airing enhances the previous scents and strengthens the touch of spices, nutmeg and exoticism, mango.

The nose expresses marvellously the fragrant, heady, complex palette typical of this very beautiful grape variety. The ripeness of the grapes is exemplary.

The onset in the mouth is full-bodied and fleshy, vigorous. We perceive mellowness, then we evolve on a sharp and edgy medium, marked by a sparkling note. The range of aromas is very elegant. We still perceive dominant floral notes, rose, peony, and fruity aromas, grapefruit, exotic, litchi, passion fruit and a slight spicy touch, candied ginger. The bitterness is fine and balanced. The finish has good length, 8-9 caudalies, a fine touch of bitterness and a frank vivacity.

As usual, the Gewurztraminer from this vineyard is perfectly balanced. Full-bodied, generous, complex. Vinification is remarkable.

GASTRONOMY

I suggest this wine to accompany a cuisine rich in flavours. Creole and Asian cuisine, noodles in Thaï style. More traditionally, this wine is perfect with soft or washed rind cheeses, for example, a Munster.

Serve at 12°C.

