



DOMAINES SCHLUMBERGER  
depuis 1810

## GEWURZTRAMINER LES PRINCES ABBES 2018



### TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **13,63°**  
- Acidity : **2,56 grs/l**

- Residual sugar : **23,18 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" October 2020*

The robe is lemon yellow with green reflections, of good intensity. The disk is bright, limpid and transparent. The wine shows youth.

The nose is marked, pleasant and intense, dominated by floral (peony, violet) and exotic (passion fruit, lychee and papaya) scents. The airing enhances these scents and reveals citrus fruits, blood orange, grapefruit, pineapple, mango, banana and spices, candied ginger. The nose shows the perfect state of health of the grapes and reveals the original and unique brightness of this great grape variety.

The onset in the mouth is dense, marrowy and the alcohol support is full-bodied. The wine evolves on a medium with a fine liveliness, marked by a sparkling note. We find the same bright aromas as on the nose, still dominated by flowers, violet, peony, citrus fruits, grapefruit, blood orange, exoticism, papaya, mango, lychee, passion fruit, banana, rum and spices, candied ginger. We perceive a firm and tasty bitterness. The finish has a long length, 10-11 caudalies, as well as a frank bitterness and a strict liveliness. As usual and from this range level, the vineyard pleases us with magnificent definitions of the Gewurztraminer. Sensual, precise and bright, this 2018 vintage wine is a real success.

### GASTRONOMY

It can be associated with a tasty cuisine. Wok-cooked vegetables with soya sauce, spiced shellfish, a curry chicken with courgettes or a soft and washed-rind cheese, such as the Cœur d'Arras. Serving temperature : 12°C.

