



DOMAINES SCHLUMBERGER
depuis 1810



GEWURZTRAMINER LES PRINCES ABBES 2020

TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **14,03°**
- Acidity : **2,86 grs/l**

- Residual sugar : **25,37 grs/l**
- Appellation : **AOC Alsace**

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" September 2021

The color is lemon yellow with light green reflections of good intensity. The disc is bright, limpid and transparent. The wine presents youth.

The nose is frank, pleasant and intense. We can smell a dominant of exotic scents, citrus fruits, candied orange, grapefruit, pear, peach, mango, passion fruit. Aging amplifies these smells and reveals a floral note, rose and spices, ginger, curry. The nose is remarkable for its freshness and exoticism. The palette presents a dazzling and racy complexity.

The attack on the palate is dense, soft, the alcoholic base is full-bodied. We evolve in a sinewy environment, marked by pearl. We find the range of aromas of the nose, always dominated by citrus fruits, grapefruit, candied orange, exotic fruits, peach, pear, passion fruit, mango, rose, spices, curry and ginger. There is a hint of firm bitterness. The finish has good length, 8-9 caudalies, as well as frank liveliness and lingering bitterness. As usual, the balance impresses me with its tasty and structured appearance. The range of aromas ensures freshness and refinement.

GASTRONOMY

I like to pair it with a wok of spicy vegetables and soy sauce, Chinese noodles with shrimps, a fish curry risotto or a soft cheese and washed rind, like Génomé. Serving temperature : 12°C.

