



Domaines Schlumberger

# Gewurztraminer Les Princes Abbés 2006

## ANALYTICAL INFORMATION

- \* Degree: **12.84°**
- \* Acidity (*sulphuric acid*): **2.90 grs/l**
- \* Residual sugar: **12.9 grs/l**

## HISTORY

Probably the most renowned wine in Alsace, Traminer comes from the North of Italy and dates back to the 16th century. Gewurztraminer (literally spiced or musky Traminer) is a selection of the most aromatic Traminers, and becomes Gewurztraminer 1950.

## LOCATION

Gewurztraminer Princes Abbes comes mainly from our named localities of BOLLENBERG and BUX as well as from the young vines from our Grand Cru vineyards.

## WINE-MAKING PROCESS

Slow pneumatic pressing, static racking. Fermentation in thermo controlled tuns for 1 to 4 months. Aging on lees for approximately 6 to 8 months.

## TASTING

The robe is a golden yellow with light green reflections of a beautiful intensity. The disk is bright, limpid, transparent.

The wine displays concentration and a youthful quality.

The nose is frank, pleasant, distinguished. It gives out a good intensity on a dominant of fruity, exotic scents (grapefruit, citrus fruits, lychee) as well as an airy floral character (rose, peony...).

Airing amplifies the scents previously mentioned and reveals the spices (cumin).

The nose demonstrates the perfect health of the grapes. The complex varietal range brilliantly reveals itself.

The onset in the mouth, moderately ample, gives out a marrowy hint. The alcoholic base is vigorous and full-bodied.

One evolves on a medium with a defined vivacity. The spice range maintains its distinctive character. A typical touch of bitterness is perceived. The finish offers a good length (7 caudalies) and a defined vivacity with a lingering bitterness. The well-balanced structure presents a beautiful varietal profile in a chiselled range, without being too exuberant.

## GASTRONOMY

The wine is the perfect companion of washed-rind cheese, not overly ripened, such as Munster, and also goes well with skewered crayfish with turmeric.

Presently ready to be savoured at a temperature of 11°



Data sheet written by  
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“Best French sommelier 2006”  
“Best young French sommelier 2003”