



Domaines Schlumberger



Technical sheet elaborated by Mr Pascal LEONETTI

“Best Sommelier of France 2006”  
“Best Young Sommelier of France 2003”

## Gewurztraminer Cuvée Christine 2006 Vendanges Tardives

### ANALYTICAL INFORMATION

- \* Alcohol: **12.19°**
- \* Acidity (*sulphuric acid*): **3.68 grs/l**
- \* Residual sugar : **76.7 grs/l**

### HISTORY

When Ernest Schlumberger died, his wife Christine (1894-1971) ran Domaines Schlumberger for almost 20 years and managed it with talent and a firm hand. She was the grandmother of current chairman Alain Beydon - Schlumberger. Vendanges Tardives (an appellation since 1984) are wines made with over-ripe grapes picked several weeks after the grape harvest. Contrary to certain botrytized sweet wines, they have a freshness and natural acidity which give them an absolutely unique flavour.

### LOCATION

Our Gewurztraminer Vendanges Tardives Cuvée Christine 2006 comes exclusively from our Grand Cru KESSLER.

### HOW IT IS MADE & RAISED

Cuvée Christine is a selection of late-picked wines produced in 2006. Work was monitored right from winter pruning to harvesting which took place in November 2006. Hand-picked on steep slopes, the grapes were then carried in crates (to avoid damaging the berries) to our winery and then slowly pressed. After letting the must settle statically for about 3 days, the perfectly clear juice was put in tuns (where the temperature was rigorously controlled) to ferment. Fermentation lasted between 1 and 3 months until spring. The wines were stabilized, filtered and then bottled the following spring. They were then stocked for several years before being labelled and distributed throughout the world.

### TASTING NOTES

The robe is a deep golden yellow with light reflections of great intensity. The disk is bright, limpid, and transparent. The wine presents a beautiful concentration and a youthful quality. The nose is marked, pleasant, with a great intensity, and gives out candied, overmatured, fruity scents, quince, Mirabelle plum, oven baked apples, slightly smoky. Airing enhances the fruity character and reveals a slight trace of botrytis as well as an underlying hint of spices, curry, and flowers, rose.

The concentrated nose displays a remarkable purity. Still very young and complex, time will be its best ally. The onset in the mouth is ample, semi liquorish. The alcoholic base is present. One evolves on a medium with a delicate, slightly underlying vivacity, delicately sparkling. The range of candied flavours reminds of fruits, apricot jelly, quince, Mirabelle plum as well as spices, caraway and cumin. The finish shows a beautiful length, 10 caudalies, and a refreshing vivacity. The sense of retro-olfaction has a remarkable purity.

### MATCHING IT WITH FOOD

Very beautiful wine, sharp and concentrated, the terroir once again shows its greatness in this range. Ideally, it should be kept another 5 years to open out, though already very pleasant with a tarte tatin and Tahitian vanilla ice cream. Serving temperature: 12°C.