



DOMAINES SCHLUMBERGER
depuis 1810

GEWURZTRAMINER LES PRINCES ABBES 2008

TECHNICAL INFORMATION

sec

demi-sec

moelleux

liqueux

- Alcohol : **13,05°**
- Acidity : **3,20 grs/l**

- Residual sugar : **25,7 grs/l**
- Yield : **31,6 hl/ha**

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

The harvest for our Gewurztraminer 2008 started on 8 October 2008. 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. Bottled in June 2009.

TASTING

AF march 2011

The robe is yellow with pale gold reflections, of good intensity. The disc is bright, limpid and transparent. The wine has a youthful feel.

The nose is aromatic, exhilarating and typical with notes of rose and oriental spices. Airing enhances the floral notes and brings out freshness.

In the mouth, the onset is moderately ample, a touch of bitterness can be perceived but remains very fresh. The middle mouth is melting and slightly mellow; the alcoholic base makes the wine full-bodied and brings structure.

The finish is of a good length with notes of nutty fruits brandy (quetsch-plums). A beautiful freshness can be found, provided by the acidity that is a characteristic of the vintage, as well as a touch of bitterness. The wine is very airy, full of finesse without heaviness. The archetype of a table Gewurztraminer.

GASTRONOMY

It accompanies perfectly all kinds of spicy dishes from oriental, Chinese, Indonesian or Indian cuisines. It will also be a marvellous match for cheese from cow's milk, soft or with washed rind, such as Munster and Epoisses... Serve at 12°C.

