



DOMAINES SCHLUMBERGER
depuis 1810

GEWURZTRAMINER CUVÉE ANNE 2007

SELECTION DE GRAINS NOBLES

TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **10,43°**
- Acidity : **3,31 grs/l**

- Residual sugar : **160 grs/l**

HISTORY

The Sélections de Grains Nobles (an appellation since 1984) are wines, from old vines, made from over-ripe grapes picked several weeks after harvesting. More concentrated than the Vendanges Tardives, they are fine sweet wines, which keep a freshness and a natural acidity in a unique flavor for the world. Cuvée Anne is a rare, mythical wine, which is still hugely popular. The 2007 vintage is astonishingly elegant, and revives the tradition of the domaine's fine sweet wines. Botrytis leaves its mark very discreetly and promises to make the wine age slowly and have very good ageing potential.

LOCATION

Our Gewurztraminer Sélection de Grains Nobles comes solely from our Grand Cru Kessler plot, which is on a hillside facing east, south-east and whose reddish sandy-clay soils lie on a bedrock of Vosges sandstone.

WINE-MAKING

Cuvée Anne comes from a prime choice of « Selection de Grains Nobles » wines produced in 2007. Work was monitored right from winter pruning to harvesting which took place on November 2007. Handpicked on steep slopes, the grapes were 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 labeled and distributed throughout the world.

TASTING

Technical sheet by M. Pascal Leonetti : Best Sommelier of France 2006

The robe is a golden yellow with light green reflections of beautiful intensity. The disk is bright, limpid and transparent. The wine shows concentration and youth.

The nose is frank, pleasant with a good intensity. It is distinguished; one notes a dominant of candied, rich and botrytised fragrances, honey, exotic fruits, acacia. Airing enhances the botrytised range and reveals mango, grapefruit, spices, curry, and candied ginger. This nose is a delight, it is already very expressive, and it promises a lot for the future!

The onset in the mouth is dense and voluminous, syrupy. The alcoholic base is balanced. One evolves on a medium with a fine vivacity, light, slightly sparkling. The range of aromas is concentrated, botrytised. It expresses honey, acacia, crystallized apricot, exotic fruits, mango, spices, ginger, curry and an underlying floral rose hint.

The final presents a great length, 12 to 15 caudalies and a fine and persistent vivacity. The structure and balance of this wine make it a reference in the category "great sweet wines". Time will be beneficial. A great wine!

SERVING

To be served within 12 to 15 years at a temperature of 12°C. Suits perfectly a veined cheese type Roquefort or simply on its own.

PRESS

92/100 WINE ENTHUSIAST 2010

« While most varietal character is gone, this wine does show an explosion of ripe, honeyed sweetness, with a rich, liquorous texture. There is spice, bergamot, dried apricot in a smooth and opulent coating. »



91/100 WINE SPECTATOR 2010

« This viscous version coats the mouth with a light cotton candy texture packed with peach pie, vanilla, orange Creamsicle and caramel flavors. Rich and smoky, but elegantly put together, with subtle acidity woven throughout. »

