



DOMAINES SCHLUMBERGER
depuis 1810

GEWURZTRAMINER CUVÉE ANNE 2012

SELECTION DE GRAINS NOBLES

TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **10,96°**
- Acidity : **3,36 grs/l**

- Residual sugar : **166,9 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.

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 2012. Work was monitored right from winter pruning to harvesting. Handpicked on steep slopes, the grapes were 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. 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 colour is golden yellow with light green reflections, of good intensity. The disk is bright, limpid and transparent. The wine is agreeably young.

The nose is open, pleasant and intense. Candied, we perceive a dominant of exotic fruity scents like banana, mango, passion fruit, lychee and floral notes like rose. Airing enhances the previous aromas and reveals spices like ginger and cumin.

The nose is splendid. It expresses with great precision the beautiful overripe varietal complexity. Exemplary.

The onset in the mouth is dense, fleshy and liquorous. With a superb silky sensation, the alcohol support is balanced. The wine evolves in the medium with fine liveliness, marked by a sparkling note. The range of aromas is similar to that of the nose. A persistent note of exotic fruits like banana, mango, lychee and passion fruit along with spices like cumin, ginger and flowers, the rose. The finish has a beautiful length, 9-10 caudalies, and a fine underlying liveliness.

The structure of this wine is complete. Botrytis adds a large dimension, extroverts the grape variety and magnifies all aspects of this wine. Splendid !!!

SERVING

Serve in priority with blue cheeses like Bleu de Termignon or with desserts, white peaches, praline biscuit and green tea sabayon or roasted apricots with lavender, citron sorbet.

