



DOMAINES SCHLUMBERGER  
depuis 1810

# GEWURZTRAMINER CUVÉE CHRISTINE 2007 VENDANGE TARDIVE



## TECHNICAL INFORMATION

- Alcohol : **12,99°**  
- Acidity : **2,85 grs/l**

- Residual sugar : **71 grs/l**

dry | medium dry | mellow | sweet

## HISTORY

Christine Schlumberger (1894-1971) looked with talent and firmness after the management of Domaines Schlumberger during nearly twenty years.

The Late Harvest (Vendanges Tardives - appellation since 1984) are wines harvested in overmaturity, several weeks after the harvest. Contrary to certain types of sweet wines, they maintain a freshness and natural acidity with a flavour that is unique in the world.

## LOCATION

Our Gewurztraminer Vendanges Tardives comes exclusively from our Grand Cru Kessler.

## WINE-MAKING

The vines were carefully tended from their winter pruning until the harvest carried out on 25 October 2007. Harvested manually from our steep vineyards, the grapes are then transported in small crates (to prevent the berries from getting crushed) to our winery where they are then slowly pressed. After racking for about 3 days, the perfectly clear juices are put to ferment in tuns where the temperature is strictly controlled. Fermentations last from 1 to 3 months until spring. The wines are then stabilised, filtered and then bottled on 22 April 2009.

## TASTING

*AF march 2011*

The robe is golden yellow, very intense. The disc is bright, limpid and transparent with thick tears.

The nose is captivating and exhilarating with a great intensity. One can feel a dominance of flavours from exotic fruits (litchi-mango-passion fruit). Airing amplifies its exotic character and shows slight floral hints. This wine shows the excellence, purity and straightforwardness of a great Late harvest Gewurztraminer.

The onset in the mouth is silky, crisp and full, but without heaviness. The middle mouth is dense with a delicate mellowness reminding honey from orange flowers. One evolves in a refreshing medium turning around a range of flavours from candied fruits and roses, transported delicately by a peak of crystalline freshness.

The finish is exceptionally long, built around a delicate fruit and sustained freshness.

## SERVING

To be enjoyed with foie gras on gingerbread, with the dessert, apricot pie or apple strudel, or with a risotto of tea and dry fruits. Serve at a temperature of 12°C.

