



DOMAINES SCHLUMBERGER
depuis 1810

GEWURZTRAMINER LES PRINCES ABBES 2012



TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **13,59°**
- Acidity : **2,71 grs/l**

- Residual sugar : **17,5 grs/l**

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

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.

TASTING

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

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

The nose is frank, pleasant and intense. Elegant, we perceive a dominant of candied, over-ripe, fruity, exotic aromas, citrus, grapefruit, pineapple, spices and candied ginger. Airing amplifies these aromas and reveals mango, cardamom and a light floral note of roses.

The nose reflects a beautiful maturity of the grapes in a flattering and exuberant register. Very nice complexity.

The onset in the mouth is moderately rich, fleshy and soft. The alcohol support is full-bodied. The wine evolves on a frank and vivacious medium, marked by a sparkling note. The range of aromas reveals the exotic character of this wine, with mango, pineapple, grapefruit, flowers, rose, spices, candied ginger and a fine touch of chlorophyll. We perceive also a hint of bitterness. The finish has good length, 9-10 caudalies and is finely vivacious.

The balance of this wine is soft, well balanced by its vivacity. The range of aromas is splendid, concentrated and well balanced. A very beautiful wine.

GASTRONOMY

I recommend enjoying this wine with spicy dishes, pumpkins soup with ginger, artichoke salad with orange, exotic poultry and shrimp stew with coconut milk.

Serve at 12°C.

