



DOMAINES SCHLUMBERGER
depuis 1810



GEWURZTRAMINER LES PRINCES ABBES 2016

TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **13,43°**
- Acidity : **3,14 grs/l**

- Residual sugar : **20,57 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" January 2018

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

The nose is marked, pleasant and intense. Sophisticated, we perceive a dominant of candied and overripe scents marked by exoticism : grapefruit, passion fruit, papaya, spices and ginger. The airing enhances these scents and reveals mango as well as a slight floral hint of peony. The nose reflects the perfect state of health of the grapes as well as a beautiful ripening. Its refined expression is a great pleasure without heaviness. Excellent varietal definition !

The onset in the mouth is moderately ample and mellow. The alcohol support is full-bodied. The wine evolves on a medium with a frank liveliness, marked by a sparkling note. The range of aromas is the same as the nose, still dominated by citrus fruits and exoticism : grapefruit, litchi, mango, papaya, passion fruit, spices, candied ginger and peony. We perceive a hint of firm and savoury bitterness. The finish has a good length, 7-8 caudalies, a frank liveliness and a persistent bitterness. Very nice and tasty balance. The class of the vintage tempers the extent of the grape variety. Marked by a sophisticated and subtle aromatic palette, this profile is remarkable.

GASTRONOMY

It can be associated with Maatjes with a five-berry mixture and hash brown potatoes, a shrimp curry with coconut milk, a cumin poultry fricassee with mustard sauce or a soft and washed-rind cheese... Serve at 12°C.

