



DOMAINES SCHLUMBERGER
depuis 1810

GEWURZTRAMINER CUVÉE ANNE 2009

SELECTION DE GRAINS NOBLES

TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **11,29°**
- Acidity : **4,31 grs/l**

- Residual sugar : **160,1 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 « Sélection de Grains Nobles » wines produced in 2009. Work was monitored right from winter pruning to harvesting which took place the 19th October 2009. Handpicked on steep slopes, the grapes were then 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 the 18th April 2011. They were then stocked for several years before being labeled and distributed throughout the world.

TASTING

Technical sheet by M. Romain ILTIS : Best Sommelier of France 2012

The colour is buttercup yellow with straw yellow reflections. The disc is thick, with present and fatty legs, which join the wine with elegance. The wine is dense and translucent in appearance. A robe evoking a rich wine.

The first scents are charming and expressive, marked by a candied character. We discover the currant and fruit candy. Also revealed, a delicate touch of tea. After oxygenation, the aromas develop with the same intensity on exotic fruits such as roasted pineapple and papaya. Some spicy notes of allspice and orange blossom provide a fine sensation. An elegant and complex nose of a noble concentration. The first contact on the palate is fatty and gentle. An obvious richness in sugar marks the palate with a honeyed and round sensation, balanced by a full and well blended freshness. This smoothness allows the development of typical aromas of over-ripeness such as apricot and quince jelly, but also candied tangerine and peach puree. A vegetable character then blooms out with notes of pine buds and honey from flowers. The length of 7 to 8 caudalies seems endless and reaffirms the aromas of fruit compote. The finish remains palatable thanks to the very well integrated noble bitterness. A noble and concentrated palate, with complexity and character.

GASTRONOMY

To be served within 12 to 15 years at a temperature of 12°C.
Best tasted on its own to enjoy all its complexity

