



DOMAINES SCHLUMBERGER  
depuis 1810

# GEWURZTRAMINER CUVÉE CHRISTINE 2011 VENDANGE TARDIVE

## TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **12,70°**  
- Acidity : **2,71 grs/l**

- Residual sugar : **68,3 grs/l**

## 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

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.

## TASTING

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

The robe is golden yellow with silver green reflections, of good intensity. The disc is limpid, bright and transparent. The wine shows fantastic youth and a beautiful concentration.

The nose is frank, pleasant and intense. We perceive dominant candied and overripe scents based on notes of pastry, fruit jelly, marshmallow with underlying exotic fruits like papaya and passion fruit. Airing enhances the previous scents and intensifies the exotic notes, mango, banana, litchi, flowers, peony, rose and a spicy character with candied ginger. In line with this superb vintage, the Gewurztraminer is magnified. Its purity, overmaturity are impressive. The concentration remains digestible. A superb nose!

The attack in palate is full-bodied, fleshy and semi liquorish. The alcohol support is balanced. The wine evolves on a medium with a frank vivacity, marked by a sparkling note. The range of aromas is reminiscent of the nose, with increased botrytis. Always the dominance of pastry, fruit pulp, Turkish delight, exotic fruits, litchi, banana, passion d-fruit, flowers, rose, peony and always these spicy ginger notes. We can also feel a firm bitterness. The finish has good length, 11-12 caudalies, with a persistent bitterness and balanced vivacity.

The balance of this wine is remarkable, a little less liquorish than usual; it shows a superb range of aromas. Its digestible character is exemplary!!!

## GASTRONOMY

This superb wine ideally suited for the table. It goes marvellously well with desserts: a poached white peach, champagne sabayon and pistachio ice cream, assortments of exotic sorbets, a skewer of mango/pineapple and gingerbread. Also ideal with blue cheeses like Baraigne Roquefort.

