



DOMAINES SCHLUMBERGER
depuis 1810

GEWURZTRAMINER LES PRINCES ABBES 2017



TECHNICAL INFORMATION

dry | medium dry | mellow | sweet

- Alcohol : **12,98°**
- Acidity : **2,93 grs/l**

- Residual sugar : **21,54 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" October 2019

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. We perceive a dominant of candied, exotic (passion fruits, mango, papaya, lychee), floral (rose) scents. The airing enhances these scents and reveals vanilla, banana, yellow fruits, pear, peach and spices (crystallised ginger). The enchanting nose shows the perfect state of health of the grapes and a controlled wine-making process. We can already appreciate the magnificence of this splendid grape variety.

The onset in the mouth is fleshy and sweet. The alcoholic base is full-bodied. The wine evolves on a lively medium, marked by a sparkling note. The range of flavours is in line with that of the nose, still dominated by exotism : mango, papaya, passion fruits, banana, white peach, pear, lychee, vanilla and spices (crystallised ginger). We perceive a delicious hint of bitterness. The finish has a long length, 9-10 caudalies, a frank vivacity and a persistent bitterness. Richness and smoothness are the two main characteristics of the balance of this wine. The distinguished botrytis and expertise give it a harmony that is rare in this type of vintage. Exemplary !

GASTRONOMY

It can be associated without delay with a cuisine full of flavour. Shrimps in coconut milk and vanilla, a monkfish curry with shellfish and pineapple, chicken fillets marinated with Mexican spices or a blue-veined cheese, such as the Bleu de Gex. Serve at 12°C.

