



DOMAINES SCHLUMBERGER
depuis 1810

GEWURZTRAMINER CUVÉE CHRISTINE 2018 VENDANGE TARDIVE



TECHNICAL INFORMATION

dry | medium dry | mellow | sweet

- Alcohol : **12,22°**
- Acidity : **3 grs/l**

- Residual sugar : **94,61 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 elaborated by M. Pascal Leonetti "Best Sommelier of France 2006" October 2020

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

The nose is marked, pleasant and intense. We perceive a dominant of exotic scents, starfruit, banana, mango, papaya and passion fruit. The airing enhances these scents and reveals flowers, violet, candied citrus fruits, citron, orange blossom and spices, Sichuan pepper. The fragrance profile is perfect, very exotic. It is still fresh and gives a lot of pleasure.

The onset in the mouth is dense and shows a beautiful silky and mellow touch. The alcohol support is well-balanced. The wine evolves on an incisive medium, marked by a sparkling note. We find the same aromas as on the nose, still dominated by banana, starfruit, papaya, mango, passion fruit, flowers, violet, citron, orange blossom, spices, candied ginger and Sichuan pepper. We perceive a fine tasty bitterness. The finish has a long length, 11-12 caudalies, as well as a light bitterness and a fine persistent liveliness. The balance of this wine shows a beautifully digestible liqueur, compensated by a fantastic liveliness that purifies the tasting and the aromatic radiance of the grape variety.

SERVING

It can be associated with a blue-veined cheese such as the Stichelton, a fresh fruit minestrone with ginger or a poached white peach with Champagne zabaglione and pistachio ice-cream. Serve at a temperature of 12°C.

