



DOMAINES SCHLUMBERGER
depuis 1810

GEWURZTRAMINER BELZBRUNNEN 2019



TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **14,08°**
- Acidity : **3,75 grs/l**

- Residual sugar : **17,94 grs/l**
- Appellation : **AOC Alsace**

HISTORY

Exploited since the Middle Ages by the Prince Abbots of Murbach Abbey, this terroir was acquired by the Schlumberger family in the middle of the 19th century and marketed until the late 1960s.

LOCATION

The Belzbrunnen is a hillside located below the Grand Cru Kessler, surrounded Grand Cru Saering and Grand Cru Spiegel. It rests essentially on a substrate of Vosges sandstone from the Bundsandstein, giving rise to fairly deep sandy-clay soils;

WINE-MAKING

The grapes come from a plot of Gewurztraminer planted in 1962. Harvested by hand, the juice is left to ferment in our centuries-old casks, followed by aging for 6 months in tuns and 6 months in stainless steel vats before being put in bottles.

TASTING

Technical sheet by M. Pascal Leonetti "Best sommelier of France 2006" April 2022

The color is golden yellow with green reflections, of good intensity. The disc is shiny, limpid and transparent. The wine presents youth.

The nose is frank, pleasant and of good intensity. We perceive a dominant of candied, fruity scents, mandarin, orange, exotic, mango. Aeration amplifies these smells and reveals papaya, star fruit, flowers, rose, spices, ginger, curry. The odor profile reflects the beautiful maturity of the grapes. Clean and racy, the palette is complex and languorous.

The attack on the palate is dense, round, the alcohol support full-bodied. We evolve on an incisive medium, marked by pearling. We find the range of aromas of the nose, focused on citrus fruits, orange, mandarin, exotic fruits, papaya, mango, star fruit, flowers, rose, spices, curry and ginger. We feel a hint of firm bitterness. The finish has a good length, 7-8 caudalies, as well as a frank vivacity and a persistent bitterness. The balance is compact. Tasty, it keeps freshness and a range of racy, solar, very pleasant aromas.

GASTRONOMY

I like to associate it with a spicy cuisine. An Asian-style lobster stir-fry, a cod rougail or a Tandoori chicken. Serving temperature : 12°C.

