



DOMAINES SCHLUMBERGER
depuis 1810

AOC ALSACE GEWURZTRAMINER BELZBRUNNEN 2021

TECHNICAL INFORMATION

dry

medium dry

medium sweet

sweet

- Alcohol : **14,01°**
- Residual sugar : **13,7 grs/l**
- Acidity : **4,51 grs/l**
- Energetic value : **124,8 kcal/100 ml**
- Contains sulphites

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 2023

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

The nose is frank, pleasant, of good intensity. We smell a dominant of floral scents, rose and exotic, grapefruit and mango. Aeration amplifies these smells and reveals papaya, passion fruit and spices, curry, ginger. The perfect sanitary state of the grapes reflects a complex and racy profile. Subtle, the range of scents provides a perfect feeling of freshness.

The attack on the palate is slender, tender, the alcohol support is full-bodied. We evolve on an incisive medium, marked by pearling. We find the range of aromas of the nose, always focused on exoticism, grapefruit, papaya, mango, passion fruit, flowers, rose and spices, ginger, curry. We feel a hint of firm bitterness. The finish presents a good length, 8-9 caudalies, as well as a frank vivacity and a persistent bitterness. The structure is digestible, tasty. The hint of sweetness is perfectly rebalanced by the tension and the great bitterness. The sumptuous range of aromas brings sparkle to this beautiful wine.

GASTRONOMY

I like to combine it, at the table, with prawns with mild spices and mango mint chutney, ray wings with ginger and coriander, stewed fish, curry and coconut milk or soft cheese and washed rind, type friend of Chambertin... Serving temperature : 12°C.

