



DOMAINES SCHLUMBERGER
depuis 1810



AOC ALSACE VENDANGES TARDIVES PINOT GRIS CUVÉE LAURE 2020

TECHNICAL INFORMATION

dry | medium dry | medium sweet | sweet

- Alcohol : **12,39°**
- Residual sugar : **90,81 grs/l**
- Acidity : **3,85 grs/l**
- Energetic value : **514,50 kcal/100 ml**
- Contains sulphites

HISTORY

Christine Schlumberger's sister, Laure, has been the first woman of the family to marry a catholic. Her devotion to several charitees organizations has remain in the memories. 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 flavor that is unique in the world.

LOCATION

Coming from the subtle blend of Grands Crus Kessler, Spiegel and Kitterlé, this very rare Cuvée is born from our steep slopes with sandstone and volcanic soils, oriented east and southeast.

WINE-MAKING

The vines were carefully tended from their winter pruning until the harvest. 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. The bottles are stored, labelled and shipped all over the world.

TASTING

Technical sheet by M. Pascal Leonetti "Best Sommelier of France 2006" April 2023

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

The nose is frank, pleasant and of great intensity. Subtle, we perceive a dominant of candied scents, yellow fruits, quince, Mirabelle plum and honey. Aeration amplifies these odours and reveals mushrooms, dried fruits, sweet almond, orgeat and a fine smoky register. The perfect maturity of the grapes beautifully reflects the complexity of this beautiful grape variety. The quality of botrytis optimizes the palette of odours.

The attack on the palate is dense, syrupy, the alcohol support is balanced. We evolve on a medium with fine vivacity, marked by sparkling. We find the range of aromas of the nose, always focused on candied yellow fruits, Mirabelle plum, quince, dried fruits, sweet almond, barley, honey, button mushroom and slight smoky notes. We feel a slight astringency. The finish has great length, 10-11 caudalies, as well as a persistent fine liveliness. Dazzlingly rich, the balance is sumptuous. Airy liqueur, profiled vivacity, range of racy aromas, it's all there. Great wine in the making.

GASTRONOMY

Do not hesitate to combine it with an Indian-style pork sauté, a blue-veined goat's milk cheese, such as taravellu from the Fiore di Latte sheepfold, honey-roasted Mirabelle plums or a fondant cake with quince jelly and almonds. Serving temperature 12°.

