



DOMAINES SCHLUMBERGER
depuis 1810



GEWURZTRAMINER LES PRINCES ABBES 2021

TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **14,03°**
- Acidity : **2,86 grs/l**

- Residual sugar : **25,37 grs/l**
- Appellation : **AOC Alsace**

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" September 2022

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

The nose is frank, pleasant, of great intensity. We smell a dominant of exotic smells, pineapple, banana, papaya, passion fruit. Aeration amplifies these smells and reveals citrus fruits, blood orange, star fruit, spices, candied ginger. The nose testifies to the perfect sanitary state of the harvest. Precise and complex in its definition, it has a beautiful shine.

The attack on the palate is dense, soft, the alcohol support is balanced. We evolve on a nervous medium, marked by pearling. We find the range of aromas of the nose, always focused on exoticism, blood orange, banana, pineapple, passion fruit, papaya, star fruit and spices, candied ginger. We feel a hint of bitterness. The finish has a great length, 9-10 caudalies, as well as a strict vivacity and a slight lingering bitterness. The structure is masterful!!! Tasty as you wish, it oscillates between controlled richness, perfectly balanced by a fair vivacity, all enhanced by beguiling, intoxicating aromas. Great success !!!

GASTRONOMY

A pleasure to associate, at the table, with a tasty cuisine. Fish tacos on the plate, pineapple salsa, prawn curry with exotic fruits, Basmati rice with green cardamom, spicy chicken drumsticks with mango or a soft cheese with a washed rind... Serving temperature : 12°C.

