



DOMAINES SCHLUMBERGER
depuis 1810



AOC ALSACE GEWURZTRAMINER LES PRINCES ABBES 2022

TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **13,80°**
- Residual sugar : **14,2 grs/l**
- Acidity : **3,26 grs/l**
- Appellation : **AOC Alsace**
- Contains sulphites
- Energetic value : **81,60Kcal/100MI**

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" February 2024

The color is golden yellow with intense green reflections. The disk is bright, limpid and transparent. The wine is youthful.

The nose is frank, pleasant and intense. Exotic aromas dominate, with grapefruit, pineapple, mango, carambola and lychee. Aeration amplifies these scents, revealing banana, papaya, passion fruit, spices and candied ginger. The nose glows with tropical fragrances. Racy and bright, the grape variety radiates pleasure.

The attack on the palate is dense and incisive, marked by pearlescence. The range of aromas on the nose is again exotic, with papaya, grapefruit, pineapple, passion fruit, mango, star fruit, banana, spices and candied ginger. There's a hint of bitterness. The finish has great length, 9-10 caudalies, as well as strict vivacity and persistent bitterness. The structure is luscious and ticks all the boxes of a fine Gewurztraminer. Exuberant and dazzling, it calls for tasty cuisine.

GASTRONOMY

Pair it with tomato-ginger shrimp, a salmon, mango and rice vermicelli poke bowl, a fish and passion fruit taco, or a soft cheese with a washed rind. Serving temperature : 12°C.

