



DOMAINES SCHLUMBERGER
depuis 1810



AOC ALSACE GEWURZTRAMINER

LES PRINCES ABBES

2023

TECHNICAL INFORMATION

dry | medium dry | medium sweet | sweet

- Alcohol : **13°**
- Acidity : **4,94 grs/l**
- Contains sulphites
- Residual sugar : **19,6 grs/l**
- Appellation : **AOC ALSACE**
- Energetic value : **83,70Kcal/100ml**
347,70kj/100ml

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. Romain ILTIS "Best sommelier of France 2012" July 2025

Aromas of fresh apricot and clove are expressed with great finesse. On the palate, the spices imprint the wine without exuberance, refined by a floral varietal character reminiscent of fresh rose. This aromatic expression is enveloped by a delicate sweetness, which brings indulgence while maintaining freshness, both through the acidity and the freshness of the aromas. The length is well-structured, evolving into mild curry.

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.

