



DOMAINES SCHLUMBERGER  
depuis 1810

## GEWURZTRAMINER LES PRINCES ABBES 2013



### TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **12,88°**  
- Acidity : **3,08 grs/l**

- Residual sugar : **22,6 grs/l**

### 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 of 2006"*

The colour is clear golden yellow with green reflections, of good intensity. The disk is bright, limpid and transparent. The wine shows youth.

The nose is open, pleasant and intense. Racy, we perceive dominant floral scents, rose, peony, exotic fruits, grapefruit, lychee and mango. Airing enhances the previous aromas and reveals spices, candied ginger and peppermint. Once again, the nose expresses a beautiful ripeness and perfect health, resulting in a high class Gewurztraminer !!!

The onset in the mouth is dense, fleshy and tender. The alcohol support is full-bodied. The wine evolves in a medium with an open and vigorous liveliness marked by a sparkling note. The range of aromas is reminiscent of exotic fruits, grapefruit, mango and lychee, in addition to flowers, peony, rose and spices, peppermint, ginger. We perceive also a hint of bitterness. The finish has a beautiful length, 9-10 caudalies, with a frank liveliness and a lingering hint of bitterness.

The balance of this wine is rich and soft. The grape is expressed very beautiful way. Brilliant !!!

### GASTRONOMY

This wine can be combined with exotic cuisines, bluefin tuna maki and wasabi, a crab salad with grapefruit, a prawn curry with saffron.

Serve at 12°C.

