

MAISONS MARQUES & DOMAINES



DOMAINES
SCHLUMBERGER



Domaines Schlumberger

Gewurztraminer Cuvée Anne

Alsace, France

Vintage: 2009

Overview

With a single holding of more than 330 acres in Guebwiller, Domains Schlumberger is the largest Grands Crus producer in Alsace. All Schlumberger wines are estate-grown. Because of the aridity and steepness of the domains, the yields are about 50 percent of the average for the appellation of Alsace. The resulting grapes are very high quality and have exceptional flavor concentration.

For over 200 years, the Schlumberger family has devoted itself to farming the vineyards with passion, dedication and respect to the environment.

The Domains Schlumberger Gewurztraminer Cuvée Anne originates from the Grand Cru Kessler plot, first distinguished in 1394. Domains Schlumberger owns 22 hectares of the 29-hectare plot, which lies on a bedrock of Vosges sandstone. A limestone outcrop gives the soil a clay character.

Winemaking

The Sélections de Grains Nobles come from old vines. The grapes are collected when overripe, several weeks after the main harvest. More concentrated than the Vendanges Tardives, this wine is sweet with a good natural acidity leaving a crisp and fresh finish.

Handpicked on steep slopes, the grapes were then carried in crates to the winery and then slowly pressed. After letting the must settle statically for about three days, the perfectly clear juice was put in tuns (where the temperature was rigorously controlled) to ferment. Fermentation lasted between one and three months until spring. The wines were stabilized, filtered and then bottled the following spring.

Tasting Notes

The color is buttercup yellow with straw yellow reflections. The disc is thick, with present and fatty legs, which join the wine with elegance. The wine is dense and translucent in appearance. A robe evoking a rich wine. The first scents are charming and expressive, marked by a character of currant and fruit candy. Also revealed, a delicate touch of tea. An elegant and complex nose of a noble concentration. The first contact on the palate is fatty and gentle. An obvious richness in sugar marks the palate with a honeyed and round sensation, balanced by a full and well-blended freshness. This smoothness allows the development of typical aromas of over-ripeness such as apricot and quince jelly, but also candied tangerine and peach puree. A vegetable character then blooms out with notes of pine buds and honey from flowers.

Food Pairing

Best tasted on its own to enjoy all its complexity. To be served within 12 to 15 years at the suggested serving temperature of 54°F.

TECHNICAL INFORMATION

Varietals: Gewurztraminer

Wine Alcohol: 11.30%

Titrateable Acidity: 3.31 g/L

Residual Sugar: 160 g/L