

# MAISONS MARQUES & DOMAINES



DOMAINES  
SCHLUMBERGER



Domains Schlumberger

## Gewurztraminer Les Princes Abbés

Alsace, France

Vintage: 2016

### 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 Les Princes Abbés range is the Schlumberger family's tribute to the Abbots who were the first to sell wine from Guebwiller.

### Winemaking

The Domains Schlumberger Gewurztraminer Les Princes Abbés comes from the Bollenberg and Bux plots and from young vines from the Schlumberger family's Grands Crus plots.

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 Notes

The robe is golden yellow with green reflections of good intensity. The disk is bright, limpid and transparent. The wine shows youth. The nose is marked, pleasant and intense, and sophisticated, with candied and overripe scents marked by exoticism: grapefruit, passion fruit, papaya, spices and ginger. The airing enhances these scents and reveals mango as well as a slight floral hint of peony. The onset in the mouth is moderately ample and mellow. The class of the vintage tempers the extent of the grape variety. Marked by a sophisticated and subtle aromatic palette, this profile is remarkable.

### Food Pairing

Pairs beautifully with shrimp curry in coconut milk, a cumin poultry fricassée with mustard sauce, or even a soft and washed-rind cheese. The suggested serving temperature is 54°F.

### TECHNICAL INFORMATION

Varietals: 100% Gewurztraminer

Wine Alcohol: 13.43%

Titrateable Acidity: 3.14 g/L

Residual Sugar: 20.57 g/L