

MAISONS MARQUES & DOMAINES



Domaines Schlumberger

Gewurztraminer Cuvée Christine Vendanges Tardives

Alsace, France
Vintage: 2013

W&S	94	WS	92
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Overview

With a single holding of more than 330 acres in Guebwiller, Domaines 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.

Christine Schlumberger (1894-1971) oversaw the management of Domaines Schlumberger for over twenty years. Vendanges Tardives (late harvest) are wines crafted with overly mature grapes several weeks after the harvest. Contrary to certain types of sweet wines, they maintain a freshness and natural acidity with a flavor that is unique in the world.

Gewurztraminer Vendanges Tardives comes exclusively from Domaines Schlumberger's Grand Cru Kessler vineyard.

Winemaking

Handpicked on steep slopes, the grapes were then carried in crates to the winery and then slowly pressed. After racking 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.

Tasting Notes

The robe is a light gold yellow, with green reflections of average intensity. The disk is limpid, bright, and transparent. The wine shows a beautiful youth. The nose is frank, pleasant, of good intensity, with candied, exotic scents, mango, passion fruit, lychee, citrus fruits, grapefruit, flowers, violet, peony. Airing enhances the previous aromas and reveals spices, Sichuan pepper, candied ginger and rose. Very beautiful varietal definition. The health of the grapes and the control of the over ripeness are exemplary.

Food Pairing

Pairs beautifully with blue cheeses like Roquefort. It is ideal with dessert and citrus. The suggested serving temperature is 53°F.

TECHNICAL INFORMATION

Varietals: 100% Gewurztraminer
Wine Alcohol: 12.38%
Titratable Acidity: 3.43 g/L
Residual Sugar: 103.9 g/L