MAISONS MARQUES & DOMAINES

DOMAINES SCHLUMBERGER
DEPUIS 1810

Domaines Schlumberger

Gewurztraminer Les Princes Abbés

Alsace, France
Vintage: 2022

V	90

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.

The Les Princes Abbés range is the Schlumberger family's tribute to the Abbots princes from the local Abbey at Murbach who owned the vineyards in the area until the French Revolution, and who were the first to sell the wines from Guebwiller abroad.

Winemaking

The Domaines 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 color is golden yellow with intense green reflections. The disk is bright, limpid and transparent. The wine is youthful. The nose is frank, pleasant and intense. Exotic aromas dominate, with grapefruit, pineapple, mngo, carambola and lychee. Aeration amplifies these scents, revealing banana, papaya, passion fruit, spices and candied ginger. The nose glows with tropical fragrances. Racy and bright, the grape variety radiates pleasure. The attack on the palate is dense is incisive, marked by pearlescence. The range of aromas on the nose is again exotic, with papaya, grapefruit, pineapple, passion fruit, mango, star fruit, banana, spices and candied ginger. There's a hint of bitterness. The finish has great length, 9-10 caudalies, as well as strict vivacity and persistent bitterness. The structure is luscious and ticks all the boxes of a fine Gewurztraminer. Exuberant and dazzling, it calls for tasty cuisine.

Food Pairing

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.

TECHNICAL INFORMATION

Varietals: 100% Gewurztraminer
Wine Alcohol: 13.80%
Titratable Acidity: 3.26 g/L
Residual Sugar: 14.2 g/L