Gewürztraminer, Les Princes Abbés, Domaines Schlumberger

Alsace, France



Product code	DS27ZZWC
Grapes	Gewürztraminer
Country	FRANCE
ABV%	14
Case Size	6
Closure Style	Cork
Producer	Domaines Schlumberger
Vintage	2023

HVE

Vegan

Vegetarian

DOMAINES SCHLUMBERGER
DEPUIS 1810

Producer

An estate nestled in the hills of Guebwiller in Southern Alsace, carefully managed and expanded by the Schlumberger family since 1810. Thanks to the foresight of Ernest Schlumberger at the turn of the 19th Century, the family lands increased from just 20ha to 140ha. Ernest purchased phylloxera-ravaged vineyards, replanting and resurrecting as he went. Over half of these vineyards are classified as Grand Cru sites, producing steely mineral led wines from the four famous Grand Crus of Guebwiller: Saering, Kitterle, Kessler and Spiegel. The wines have longevity and life, not just from these steep stony sites but from a deep rooted culture of organics, sustainability and on 30ha, biodynamic farming. Séverine Beydon-Schlumberger and her brother Thomas now run the company with their Uncle Alain Freyburger making the wines in tandem with nature.

Tasting Notes

The color is lemon yellow with light green reflections of good intensity. The disc is bright, limpid and transparent. The wine presents youth. The nose is frank, pleasant and intense. We wcan smell a dominant of exotic scents, citrus fruits, candied orange, grapefruit, pear, peach, mango, passion fruit. AIring amplifies these smells and reveals a floral note, rose and spices, ginger, curry. The nose is remarkable for its freshness and exoticism. The palette presents a dazzling and racy complexity. The attack on the palate is dense, soft, the alcoholic base is full-bodied. We evolve in a sinewy environment, marked by pearl. We find the range of aromas of the nose, always dominated by citrus fruits, grapefruit, candied orange, exotic fruits, peach, pear, passion fruit, mango, rose, spices, curry and ginger. There is a hint of firm bitterness. The finish has good length, 8-9 caudalies, as well as frank liveliness and lingering bitterness. As usual, the balance impresses me with its tasty and structured appearance. The range of aromas ensures freshness and refinement.

Viticulture

This Gewurztraminer comes mainly from the named localities of Bollenberg and Bux as well as from the young vines from some of the Grand Cru vineyards. Bux and Bollenberg are on limestone/clay . On the slopes the vineyards are arranged into terraces and are worked by horses, lessening compaction and thus the potential for erosion. The vineyard work is done according to a local charter, TYFLO, a sustainable initiative to elimiate the use of herbicides. In addition, 30 of the domaine's hectares are farmed biodynamically.

Winemaking

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 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.