

Gewürztraminer, Les Princes Abbés, Domaines Schlumberger

Alsace, France

Product code	DS07ZZWC
Grapes	Gewürztraminer
Country	FRANCE
ABV%	13
Case Size	12
Closure Style	Not Set
Producer	Domaines Schlumberger
Vintage	2018



Biodynamic



Vegetarian



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

Complex aromas of fruit and spice, full and rich on palate with lovely balance. One of the best accompaniments to smoked salmon and smoked cheeses.

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 eliminate the use of herbicides. In addition, 30 of the domaine's hectares are farmed biodynamically.

Winemaking

Maturation on lees from six to eight months.