

Gewürztraminer, Cuvée Christine, Domaines Schlumberger

Alsace, France



Product code	DS04ZZWC
Grapes	Gewürztraminer
Country	FRANCE
ABV%	12
Case Size	6
Closure Style	Cork
Producer	Domaines Schlumberger
Vintage	2022



Biodynamic



Vegan



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

The robe is golden yellow with light reflections, of medium intensity. The disk is bright, limpid and transparent. The wine shows youth. The nose is marked, pleasant and intense. We perceive a dominant of exotic scents, starfruit, banana, mango, papaya and passion fruit. The airing enhances these scents and reveals flowers, violet, candied citrus fruits, citron, orange blossom and spices, Sichuan pepper. The fragrance profile is perfect, very exotic. It is still fresh and gives a lot of pleasure. The onset in the mouth is dense and shows a beautiful silky and mellow touch. The alcohol support is well-balanced. The wine evolves on an incisive medium, marked by a sparkling note. We find the same aromas as on the nose, still dominated by banana, starfruit, papaya, mango, passion fruit, flowers, violet, citron, orange blossom, spices, candied ginger and Sichuan pepper. We perceive a fine tasty bitterness. The finish has a long length, 11-12 caudalies, as well as a light bitterness and a fine persistent liveliness. The balance of this wine shows a beautifully digestible liqueur, compensated by a fantastic liveliness that purifies the tasting and the aromatic

radiance of the grape variety

Viticulture

This Gewurztraminer 'Vendanges Tardives' wine comes exclusively from the Grand Cru Kessler vineyard. The plot covers 29 hectares, 22 of which are owned by the domaine. It sits at between 300 to 390 metres on a sandstone soil. In its centre, the hill forms a small valley (Kessler) which shelters it from the North winds and from the cold draughts. On the slopes the vineyards are arranged into terraces and are worked by horses, lessening compaction and thus the potential for erosion. The vineyards are farmed biodynamically.

Winemaking

Harvested manually from our steep vineyards, the grapes are then transported in small crates (to prevent the berries from getting crushed) to our winery where they are then slowly pressed. After racking for about 3 days, the perfectly clear juices are put to ferment in tuns where the temperature is strictly controlled. Fermentations last from 1 to 3 months until spring. The wines are then stabilised, filtered and then bottled.