Domaines Schlumberger

Schlumberger Gewurztraminer Les Princes Abbes 2023

Alsace, Alsace, France

Technical Information

Style: Still, White

Varietal(s): 100% Gewurztraminer

ABV (%): 13

pH: 3.62

Residual Sugar (g/L): 19.6

Total Acidity(g/L): 4.94

Volatile Acidity(g/L): 0.37

Other Information

Dietary:
Suitable for Vegetarian: Yes
Suitable for Vegan: No

Allergens: Sulphites

Sustainability:
Organic: Viticulture Only
Biodynamic: No
Sustainable certification: Yes

Vineyard & Viticulture Practice

Majority of the Gewurztraminer comes from the named localities of Bollenberg and Bux, supported by fruit from young vines within Domaines Schlumberger's Grand Cru vineyards. The blend brings together accessible village-level sources with the structure and aromatic depth associated with Guebwiller's recognised terroirs. The result is a Gewurztraminer designed to show varietal perfume, spice and freshness without excessive weight.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3185231003321

Bottle Weight (g): 1190

Bottle Dimension (mm): H330, Dia64

Type of Closure: Cork

Case Size: 6X75CL

Case Weight (g): 860

Case Dimension (mm): L360 x W235 x H155

Vintage Notes

NA

Vinification

Slow pneumatic pressing was followed by static racking. Fermentation took place in thermo-regulated tuns over one to four months, helping to protect Gewurztraminer's aromatic intensity and purity. The wine was matured on lees for six to eight months, building texture and balance while retaining freshness and a precise expression of the grape variety.

Tasting Notes

This Gewurztraminer opens with frank, expressive aromas of apricot and clove. With air, notes of rose and spice emerge. The palate is dense and incisive, with exotic fruit, gentle sweetness and a fine edge. The finish is long, vivid and persistent, balancing richness with freshness.

Food Pairing

Pair with tomato and ginger prawns, salmon, mango and rice vermicelli poke, fish tacos with passion fruit, or soft washed-rind cheese. Its aromatic spice also suits flavour-led Asian cuisine.