



Technical Information

Style: Sweet, White

Varietal(s): 100% Gewurztraminer

ABV (%): 12.5

pH: 3.83

Residual Sugar (g/L): 95.3

Total Acidity(g/L): 3.72

Volatile Acidity(g/L): 0.74

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

Christine Schlumberger (1894-1971) looked with talent and firmness after the management of Domaines Schlumberger during nearly twenty years.

The Late Harvest (Vendanges Tardives - appellation since 1984) are wines harvested in overmaturity, several weeks after the harvest. Contrary to certain types of sweet wines, they

Packaging Information

Barcode: 3185231003628

Case Weight (g): 860

Case Dimension (mm): L360 x W235 x H155

Bottle Weight (g): 1375

Bottle Dimension (mm): H350, Dia75

Type of Closure: Cork

Vintage Notes

NA

Vinification

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

Tasting Notes

The colour is golden yellow with green reflections, of good intensity. The disc is shiny, limpid, and transparent. The wine presents a beautiful youth. The nose is frank, pleasant, and intense. We perceive a dominance of candied, fruity aromas, strawberries, bananas, passion fruit and honey. Aeration amplifies these odours

Food Pairing

Do not hesitate to combine it with a blue-veined cheese, such as Bleu de Gex, verrines of