

Le Princes Abbes Gewurztraminer



Origin

Country	France
Wine Region	Alsace
Winery	Domaines Schlumberger

Technical Data

Grape Varieties	Gewurztraminer
Type	Semi-dry white wine
Bottle Sizes Available	750 ml
Closure	Natural cork
Vinification	Slow pneumatic pressing, static racking. Fermentation in thermo-regulated tuns for one to four months.
Ageing	Matured on lees during six to eight months.

Description

In Brief	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 vines and became Gewurztraminer around the year 1950.
Tasting notes	Golden yellow colour with greenish hues and medium intensity. On the nose: powerful aromas of exotic fruits - grapefruit and papaya, complemented by notes of ginger and peony flowers. These flavours are repeated on the palate. The body is with an excellent balance and a long, memorable finish.
Food Pairing	Potato dishes, chicken, shrimp with coconut milk and soft cheeses.

Notes

