



DOMAINES SCHLUMBERGER  
depuis 1810

## MUSCAT LES PRINCES ABBES 2009

### TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **12,18°**  
- Acidity : **3,79 grs/l**

- Residual sugar : **0,6 grs/l**

### HISTORY

Muscat is a very ancient grape variety, first mentioned in 1510. Of eastern origin and very different to the sweet Muscat, it is the result of a blend of two grape varieties, Muscat d'Alsace grapes and Muscat Ottonel. (Blended in equal proportions at Domaines Schlumberger.

### LOCATION

Muscat is a delicate, very sensitive grape variety. This wine mainly comes from the Bollenberg and Bux plots. Being very difficult, our Muscat is unfortunately not available every year.

### WINE-MAKING

A blend, in equal proportions, of two varieties of Muscat d'Alsace and Muscat Ottonel. The grapes are pressed pneumatically followed by static settling of the must. Fermentation takes place in temperature controlled tuns from 1 to 4 months. The wine is raised on the lees for 4 months and bottled within the year

### TASTING

*Technical sheet by M. Pascal Leonetti : Best Sommelier of France 2006*

The robe is a light yellow with green reflections of average intensity. The disk is bright, limpid and transparent. The wine shows youth.

The nose is frank, pleasant with a good intensity. It is distinguished, and one notes a dominant of floral fragrances, lily flower, peppermint, chlorophyll. Airing enhances the floral character and reveals the citrus fruits, the candied lemon and the spices, the ginger. The nose is flattering; it expresses the heady profile of the Muscat. Very pleasant!

The onset in the mouth is moderately ample, the alcoholic base is balanced. One evolves on an edgy and incisive medium, marked with a sparkling note. The range of aromas reminds the nose, with a floral dominant, lily flower, chlorophyll, peppermint and ginger. One feels a slight bitterness.

The final presents an average length, 6 caudalies and a frank vivacity.

### SERVING

I like to serve it at the beginning of the meal with fresh asparagus and cooked ham or fresh goat cheese with chives. To be served at a temperature of 12°C.

