



DOMAINES SCHLUMBERGER
depuis 1810

MUSCAT LES PRINCES ABBES 2017

TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **12,36°**
- Acidity : **3,45 grs/l**

- Residual sugar : **6,73 grs/l**
- Appellation : **AOC ALSACE**

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 » April 2018

The robe is pale 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 fruity scent (citrus fruits, yuzu zest, lime), delicate vegetal (chlorophyll, mint), spices (ginger) and exotic fruits (mango, papaya, passion fruits). The airing enhances these previous scents and reveals fleur-de-lys, white peach, Williams pear and white pepper. The nose reflects a raw material of excellent grape variety. Delicious!

The onset in the mouth is dense, caressing and silky with a full-bodied support. The wine evolves on an incisive and sparkling medium. We find the same aromas as on the nose, still dominated by citrus fruits (yuzu zest, lime), fleur-de-lys, exotic fruits (Williams pear, white peach, mango, papaya, passion fruits), delicate vegetal (chlorophyll, peppermint) and spices (ginger). We can taste a delicate varietal bitterness. The finish has a good length, 7-8 caudalies, a frank liveliness and a hint of persistent bitterness. Fleshy, powerful and with a perfect silky touch, the balance of this wine is fresh and tasty. The exuberant range of flavors is a true delight to the senses. A real success!

SERVING

Perfect as an appetizer, this wine outclasses this moment before eating. It can also be associated with a tasty cuisine : a Thai soup with coconut milk and galangal, jumbo shrimp tails with red curry sauce, poached prawns with pepper and cardamom rice or a fresh goat's milk cheese such as the Cabécou du Périgord.. To be served at a temperature of 12°C.

