



DOMAINES SCHLUMBERGER
depuis 1810

MUSCAT LES PRINCES ABBES 2018

TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **12,36°**
- Acidity : **3,38 grs/l**

- Residual sugar : **7,77 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 2017

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

The nose is marked, pleasant and intense. Distinguished, we perceive a dominant of floral (rose, violet, delicate vegetal, peppermint) and spicy (ginger) scents. The airing enhances these scents and reveals fruity (apple, pear) and herbal (basil and nettle) notes. The nose shows a grape that was perfectly ripe during a cold year and enhances the noble delicate vegetal of the grape variety. Splendid fragrant range!

The onset in the mouth is supple and juicy, round. The alcoholic base is full-bodied. The wine evolves on a strained medium, marked by a sparkling note. We find the same aromas as on the nose but more solar, dominated by fruits (pear, apple, citrus fruits), rose, delicate vegetal, peppermint, nettle and basil. We perceive a hint of varietal bitterness. The finish has a good length, 8-9 caudalies, a delicate vivacity and a persistent bitterness. The balance is delicious, full and silky. Never creamy, the aromatic range is crunchy and maintains this sensation of freshness and exotism. Excellent wine!

SERVING

It can be associated with fresh smoked trout makis, mussels in coconut milk, a salmon with shellfish stock and coriander pastille or a fresh goat's milk cheese, such as the Chevroton. To be served at a temperature of 12°C.

