



DOMAINES SCHLUMBERGER
depuis 1810

MUSCAT LES PRINCES ABBES 2020



TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : 13°
- Acidity : 3,23 grs/l

- Residual sugar : 0 grs/l
- Appellation : AOC Alsace

HISTORY

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

LOCATION

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

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 tanks 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 » Février 2021

The robe is light yellow with light green reflections of medium intensity. The disk is bright, limpid and transparent. The wine shows youth. The nose is marked, intense and pleasant. We can perceive dominating floral scents with hint of lemongrass, fennel and dill. Airing enhances those scents.

Frank and warm attack on the palate. The wine evolve on a dry and lightly sparkling medium, quite incisive. The aromatic bouquet is the same as the nose, with even fruitier notes, white peach, mango, papaya. The finish has a good length, a frank and defined vivacity with a slight and balanced bitterness. This is a mouthful wine, with nice volume, dry with perfect tactile sensations. The balance of this wine keeps it fresh and flavorful. The exuberant aroma range is a delight for all senses. A great Wine!!

SERVING

Mostly privileged at the aperitive, this wine will go wonderfully with the start of your meals. Salmon sushi, mint and ginger are most welcome. Star anise, peach and langoustine tabbouleh. A scallop carpaccio with citrus and Sichuan pepper or even a fresh goat cheese with chopped chives. Best served around 12 degrees Celsius.

