



DOMAINES SCHLUMBERGER  
depuis 1810

# MUSCAT LES PRINCES ABBES 2021

## TECHNICAL INFORMATION

▼  
dry

medium dry

mellow

sweet

- Alcohol : **12,08°**
- Acidity : **4,40 grs/l**

- Residual sugar : **0,29 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 » September 2022*

The color is lemon yellow with light green reflections, of good intensity. The disc is shiny, limpid and transparent. The wine presents youth. The nose is frank, pleasant, of good intensity. We perceive a dominance of fruity scents, citrus, lime, exotic, passion fruit, mango and a fine spicy register of curry. Aeration amplifies these odors and reveals flowers, lilies, fine plants, chlorophyll, peppermint and white pepper. The range of aromas is remarkably complex. Open and radiant, it superbly expresses the purity of this beautiful grape variety. The attack on the palate is juicy, the alcohol support balanced. We evolve on a strict medium, marked by pearling. We find the range of aromas of the nose, focused on citrus fruits, lime, exoticism, mango, passion fruit, fleur-de-lis, fine vegetal, peppermint, chlorophyll and spices, white pepper, curry. We feel a hint of bitterness. The finish has a good length, 7-8 caudalies, as well as a frank vivacity and a slight lingering bitterness. Sharp and straight, the balance is digestible, precise, enhanced by a surprisingly exotic range of aromas. Good success !!!

## SERVING

To be enjoyed as an aperitif, it goes wonderfully at the table with a carpaccio of salmon with pink peppercorns and shallots, with a curry of prawns with coconut milk, a puff pastry of snails with spices or a goat's milk cheese, type Rove bush. Serving temperature 12°C.

