



DOMAINES SCHLUMBERGER  
depuis 1810

# AOC ALSACE MUSCAT LES PRINCES ABBES 2022

## TECHNICAL INFORMATION

▼  
dry

medium dry

mellow

sweet

- Alcohol : **12,12°**
- Acidity : **2,88 grs/l**
- Contains sulphites

- Residual sugar : **0,3 grs/l**
- Energetic value : **69,80 kcal/100 ml**

## 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 2023*

The robe is pale yellow with light reflections of medium intensity. The disc is shiny, limpid and transparent. The wine presents youth.

The nose is frank, pleasant, intense. We perceive a dominant scent of fresh fruit, Muscat grape, citrus fruits lemon and a floral register of lilies. Aeration amplifies these smells and reveals the fine vegetal, peppermint, zest of yuzu, clementine, mango and spices, white pepper, ginger. The perfect maturity of the grapes reflects a superb range of aromas. Complex, racy, airy, it provides a perfect feeling of freshness.

The attack on the palate is slender, the alcohol support is balanced. We evolve on a sharp medium, marked by pearling. We find the range of aromas of the nose, always focused on fresh fruits, Muscat grape, citrus fruits, zest of yuzu, lime, clementine, fleur-de-lis, fine vegetal, peppermint, mango and spices, ginger, white pepper. We feel a hint of bitterness.

The finish presents a good length, 8-9 caudalies, as well as a frank vivacity and a persistent bitterness. The tonic balance focuses on freshness, a vertical structure. The pure range of aromas provides great pleasure. Excellent success!!!

## SERVING

Do not hesitate to combine it with a Thai poke bowl with fresh salmon and avocado, smoked eel spring rolls, shrimps with ginger and lemon or a fresh farmhouse goat's milk cheese, such as Albitru de la sheepfold Fiore di Latte...  
Serving temperature 12°C.

