



DOMAINES SCHLUMBERGER
depuis 1810

AOC ALSACE MUSCAT LES PRINCES ABBES 2023

TECHNICAL INFORMATION

▼
dry

medium dry

mellow

sweet

- Alcohol : **11,51°**
- Acidity : **3,38 grs/l**
- Contains sulphites

- Residual sugar : **0,3 grs/l**
- Energetic value : **67,20 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 » November 2024

The color is young pale with light reflections of medium intensity. The disc is shiny, limpid, transparent. The wine shows youth.

The nose is frank, pleasant, of beautiful intensity. Flattering, we perceive a dominant scent of fine plants, fresh grass, mint, citrus fruits, lime. Aeration amplifies these smells and reveals an exotic touch, mango, passion fruit and spices, ginger. The nose is a delight, open, distinguished, it superbly conveys the varietal dimension of this beautiful grape variety. Very pleasant.

The attack on the palate is slender, the alcohol support balanced. We evolve on an incisive environment, marked by sparkling. We find the range of aromas of the nose, always focused on citrus fruits, lime, exoticism, passion fruit, mango, fine vegetal, mint and spices, ginger. We sense a hint of tasty varietal bitterness. The finish has good length, 7-8 caudalies, as well as a frank liveliness and a slight persistent bitterness. The digestible structure is a delight. Precise, vertical, it sublimates the palate with these distinguished and refreshing notes. A marvel.

SERVING

To be offered, of course, as an aperitif, it will perfectly combine a bulgur salad with smoked trout and cucumber, snails with parsley, an avocado tartare with sautéed shrimp or a goat's milk cheese.... Serving temperature 12°C.

