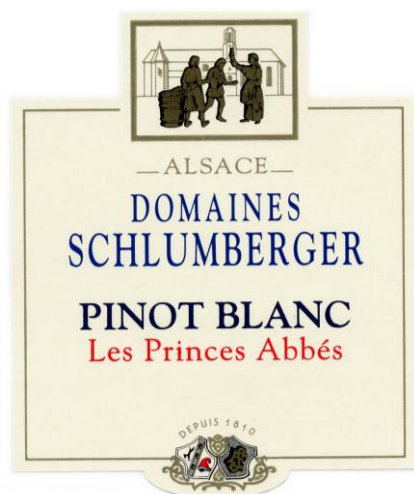


PINOT BLANC PRINCES ABBES 2001



ANALYSIS

- Alcohol :	12.9°
- Acidity (g/l sulphuric acid) :	3.3 grs/l
- Acidity (g/l tartaric acid) :	5. grs/l
- Residual Sugar :	9.6 grs/l

Although the Pinot Blanc is a very old grape variety (it was already known in the 16th century), it has only been given the recognition it deserves over the last few years. It does not come from Burgundy, but from the north of Italy. It was first introduced by the Anglo-Saxons and then gradually discovered by the French, and appreciated for its freshness, suppleness and adaptability to cooking.

Today, it is often the result of a blend of two grape varieties, the Pinot Blanc d'Alsace and Pinot Auxerrois. (Domaine SCHLUMBERGER blends equal proportions of both). The Pinot Blanc d'Alsace gives it a solid structure and pleasant freshness and the Pinot Auxerrois makes it delicately fruity.

Our Pinot blanc 2001 is a fine example of its type : well-made, well-balanced, dry and fresh on the palate, with very attractive, fine fruit. Its structure enables it to go with most dishes which require a white wine, and it goes particularly well with terrines, salads, puff pastries, giblets or fish in sauce