

ESTATE BOTTLED
SAINT-HILAIRE®
 France's Oldest Sparkling Wine



Appellation : Blanquette de Limoux AOC

Producer : Aimery Sieur d'Arques

Varietal content : 90% Mauzac 5% Chenin Blanc 5%Chardonnay

Alcohol : 12.5%

Vintage : 2005

Residual Sugar: Semi sweet = 33 grams per liter

Origin : Blanquette de Limoux is probably the oldest sparkling wine in the world. We know that in 1531, the **Benedictine Monks of the Abbey of Saint-Hilaire** were already producing Blanquette de Limoux which certainly makes it France's Oldest Sparkling Wine preceding Champagne by more than a century.

By 1794 Blanquette de Limoux was well known and appreciated throughout France. About that time, it was discovered by a famous American, **Thomas Jefferson**.

Among his other talents, the third American President was an expert on French Wines and Blanquette de Limoux, one of his favorites, was an integral part of his wine cellar. In fact, President Jefferson was probably the first person to bring the wine to America.

Today, Blanquette de Limoux has won the acclaim of knowledgeable wine enthusiasts throughout the world.

It is sold in the United States under the name **SAINT-HILAIRE** in honor of the monks who first created the wine **more than 475 years ago**. One taste of **SAINT-HILAIRE** quickly reveals why France's Oldest Sparkling Wine is also its' best.

Soil and Climate: The Limoux vineyards are located in Languedoc, in Southern France, at the foothills of the Pyrenees Mountains. The grapes are selected from clay-limestone plots that capture both the Oceanic and Mediterranean influences.

Yield: < 50 Hectoliters per Hectar, the lowest yield for sparkling wine in France

Process: All of the grapes are picked by hand and the wine is produced using the Traditional Method of secondary fermentation in the bottle....the same method used for Champagne.

Aging: Minimum 12 months of horizontal aging in the bottle

Description: Toasty, smooth and clean **SAINT-HILAIRE SEMI-SWEET** truly captivates with an attractive yeasty aroma and luscious creamy texture. Sweeter and slightly softer than our **EXTRA-DRY**, this wine is comparable to **DEMI-SEC** in Champagne.

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