





Abbey of Saint-Hilaire

			
Name	CHARDONNAY	MERITAGE	PINOT NOIR
Locale & Climate	<p>Vines are planted in the high valley`s of the Foothills of the Pyrenees Mountains.</p> <p>Altitude of 1400 feet. Micro climate is extremely beneficial in allowing the grapes mature slowly, creating a balanced ripeness with complex flavors.</p>	<p>.Saint-Hilaire vineyards are planted with Malbec, Cabernet Sauvignon and Merlot.</p> <p>Altitude 1000 to 1500 feet offers cool nights and warm days, mature slowly, intensifying the flavor profile.</p>	<p>Foothills of the Pyrenees Mountains, is planted on the high valley`s.</p> <p>Altitude of 1400 feet. Micro climate is extremely beneficial in allowing the grapes mature slowly, creating a balanced ripeness with complex flavors.</p>
Soil	<p>Comprised of clay and limestone with concentrated iron.</p> <p>Deep rust color.</p>	<p>Comprised of clay and limestone.</p>	<p>The soils are comprised of clays and limestone with concentrated iron ore, very similar to the soil structure found in Burgundy.</p>
Vines & Vineyard	<p>30 years old, density of 2000 vines per acre.</p> <p>Green harvest for maximum complexity and concentration.</p>	<p>25 year old vines are planted with grass and tended in an environmentally friendly manner.</p> <p>Green harvest, concentrates the flavors.</p>	<p>20 years, density of 2000 vines per acre.</p> <p>Small parcels are planted with grass and tended in an extremely environmentally friendly manner.</p> <p>Green harvest in July, allowing for maximum complexity and concentration.</p>
Vinification	<p>Whole grape pressing and cold soaking take place before fermentation in new oak.</p> <p>Malolactic fermentation is only partial. Total aging process in oak is 5 months</p>	<p>Grapes are inspected and triaged on a vibration table. Stainless maceration tanks and fermented at a cool controlled temperature.</p> <p>Aged for 12 months in French Allier oak barriques, 1/3 new, 1/3 one year old and 1/3 two year old barrels.</p>	<p>Whole grape pressing and cold soaking take place before alcoholic fermentation in stainless steel tanks.</p> <p>The wine is then aged in French oak barrels for only 7 months so as not to over oak and preserve and enhance the delicate Pinot Noir fruit flavors.</p>
Technical information	<p>Residual sugar:2.5g/l Ph:3.54 Alcohol: 13.67%</p>	<p>50% Merlot, 30% Malbec and 20% Cabernet Sauvignon.</p> <p>Residual sugar:3g/l Ph:3.54 Alcohol: 13.61%</p>	<p>Residual sugar:2.9g/l Ph:3.5 Alcohol: 13.5%</p>
Tasting note	<p>Light color, lemon peel, brioche and mango aromas on the nose. The palate is flooded with apricot and toasted nuts with a hint of vanilla.</p>	<p>Rich in colors, full bodied and complex with a soft velvety texture.</p> <p>Spice box, luscious flavors of blackberry and cocoa.</p>	<p>Ripe cherries on the nose followed by rich flavors of raspberry jam, ripe plum with a touch of spices on the long finish.</p>
Serving suggestions	<p>Poached salmon roasted or grilled chicken or a ripe camembert cheese.</p>	<p>Roasted Cornish game hens, grilled rib-eye steak, mild cheeses or pasta dishes.</p>	<p>Seared tuna or grilled salmon, penne with sausage and mushrooms or braised veal sweetbreads.</p>

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