

ESTATE BOTTLED
ABBEY OF SAINT-HILAIRE
AOC LIMOUX CHARDONNAY

LOCATION & CLIMATE

At the foothills of the Pyrenees Mountains, Chardonnay is planted on the high valley's sunny slopes at an altitude of 450 meters (1400 ft.). This cool micro-climate is extremely well suited to Chardonnay and beneficial in allowing the grapes to mature slowly, creating a balanced ripeness with complex flavours.

SOIL

The soils are comprised of clay and limestone with concentrated iron ore deposits giving it a deep rust colour. The vines are dry farmed and the vine roots go very deep to obtain water. They are somewhat stressed and this only enhances the quality of the Chardonnay produced.

VINES AND VINEYARD MANAGEMENT

The average vine age is 30 years old. They were planted with a density of 2000 vines per acre. Careful pruning and occasional green harvest in July maintain the yields as low as 2 tons per acre, allowing for maximum complexity and concentration. All the vineyards are tended in an extremely environmentally friendly manner with modern techniques that follow the vine's natural cycle and that help to develop Bio-diversity.

VINIFICATION AND AGING

Whole grape pressing and cold soaking take place before alcoholic fermentation in new French oak (lightly toasted premium Allier oak barrels). Malolactic fermentation is only partial, maintaining key levels of Malic acid for perfect balance. The wine is stirred on the lees in barrel daily for about two months and then twice a week for 3 additional months. The total aging process in oak is only 5 months, to protect and enhance the pure Chardonnay fruit flavours.

VINTAGE 2006

The summer of 2006 was very hot and dry. As a result, the Chardonnay ripened perfectly more quickly than usual and harvest began very early on September 4th. Picking was done at night early morning to be able to keep grapes cool and crush before the heat of the day.

TECHNICAL INFORMATION

100% Chardonnay	Residual sugar:	2.5 grams per litre
PH: 3.54	Alcohol content:	13.67 %

TASTING NOTES

Light gold in color, with lemon peel, brioche and mango aromas on the nose. The palate is flooded with apricot, and toasted nuts with a hint of vanilla from the new Allier oak.

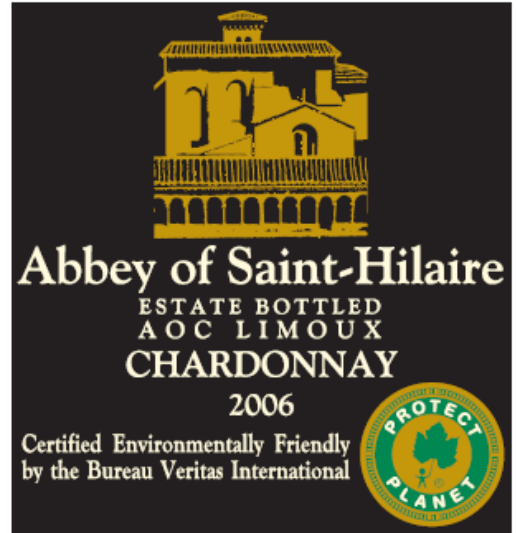
SERVING SUGGESTIONS

Chill to approximately 45 degrees Fahrenheit. Serve with poached salmon, roasted or grilled chicken or a ripe camembert cheese. This wine is crisp, yet ripe and fragrant and will also pair beautifully with flaky white fish with a cream sauce or a veal piccata.

CERTIFIED ENVIRONMENTALLY FRIENDLY

The production system of the Anne de Joyeuse Winery is a Bureau Veritas Certified Environmentally Friendly French business. "Protect Planet" is a long-term sustainable wine-growing commitment that focuses on the following processes:

- Ecosystem management
- Water conservation
- Pollution control
- Producer and consumer health protection
- Preserving the true taste of the wine



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By

Jack Poust & Company, Inc. , New York, NY

jackpoust@aol.com

Tel: (212) 582-3330