

**ESTATE BOTTLED**  
**ABBEY OF SAINT-HILAIRE**  
**AOC LIMOUX CHARDONNAY**

**LOCATION & CLIMATE**

At the foot hills 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 flavors.

**SOIL**

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

**VINES AND VINEYARD MANAGEMENT**

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

**VINIFICATION AND AGING**

Grapes are hand-picked and sorted before crushing. The juices are put directly into French Oak Barrels. Each barrel is stirred twice a week. Malolactic fermentation will start naturally. The wine remains in the barrel 9-10 months and then moved into stainless-steel tanks for maturation for a full year. The wine is then bottled and will age a minimum of 12 extra months before being released.

**VINTAGE 2007**

Very nice balance due to a lot of sunshine and the right amount of rain at the crucial period (April, May and August) Harvest started September 15<sup>th</sup> with perfect weather conditions: Cool nights and warm days. No rain during the harvest. The ripeness came slowly as usual and gave high quality grapes.

**TECHNICAL INFORMATION**

100% Chardonnay      Residual Sugar: 2.5 grams per litre  
PH: 3.49              Alcohol Content: 13.72%

**TASTING NOTES**

The wine reflects this nice vintage with delicious fruity aroma (white peach, pears) and a pleasant freshness. Light gold in color. The palate is flooded with apricot, toasted nuts and a hint of vanilla from the Allier Oak.

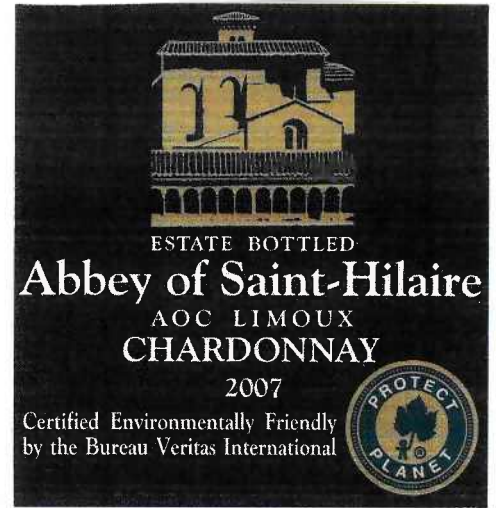
**SERVING SUGGESTIONS**

Chill to approximately 45 degrees Fahrenheit. Serves 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 a 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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[jackpoust@aol.com](mailto:jackpoust@aol.com)

Tel: (212) 582-3330