



Domaine Saint Hilaire



WINE

Vintage : 2023

Classification : IGP Pays d'Oc

Variety : 100% Grenache

Vinification : Machine harvesting very early in the morning to keep grapes cool and prevent phenolic oxidation. Direct pressing under CO₂; cold settling; 3 weeks of fermentation in stainless steel tank with selected yeast at controlled temperature (16-17°C); no malolactic fermentation.

Ageing : in stainless steel tank for 5-6 months.

Tasting : A beautiful pale pink colour. A delicate bouquet of strawberries and raspberries with hints of citrus. Fresh on the palette with well-balanced acidity. Perfect aperitif wine that works well with Mediterranean food, light summer salads, fine cured ham, smoked salmon and strawberry based dessert of Grenache..

Service : 8 – 10°C

Storing : 2 ans

Production : 1044 bottles

Analytical report :

Alcohol : 13,30% vol

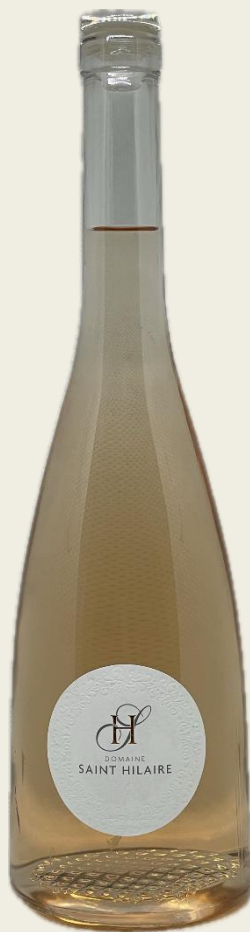
Residual sugar : 0,30g/l

Total acidity : 3,89g H₂SO₄/l

pH : 3,12

Rosé

Grenache



TERROIR

Orientation : North East - South West

Altitude : 35 m

Climate : Mediterranean

Soil : Light clay - limestone

Vineyards: « Allée Gauche » planted in 2018

Plantation : 5000 pieds/ha

Yield : 50 hl/ha

Itinéraire culturel : reasoned cultural practice – certified «Haute Valeur Environnementale niveau 3».

CONDITIONING

Bottle : « Alto Mosaique » - 810g

Label : transparent back label

Closure : glass « vinolok »

Box : 6 bottles upright



Domaine Saint Hilaire, 34530 Montagnac, France

Tel : 0033 (0) 4 67 24 00 08 E mail : vin@domainsaint-hilaire.com Website : www.domainsaint-hilaire.com