



DOMAINE SAINT HILAIRE

Advocate

CABERNET SAUVIGNON - MERLOT 2016



Classification: IGP Pays d'Oc

Terroir: Light clay-limestone

Varieties : 30% Cabernet Sauvignon 70% Merlot

Vinification: Traditional vinification of each variety separately with initial cold maceration followed by alcoholic fermentation at controlled temperature (24 - 27°C). Gentle extraction with micro-oxygenation. Racking to 400 l barrel for malolactic fermentation. Selection for blend after ageing in barrel.

Ageing: In French 400 liter oak barrel for 10-12 months

Character: Aromas of black cherries and plums evolve into more sophisticated notes of truffles, cedar and coffee. Well balanced, complex with melted tannins and long finish.

Alcohol: 14,5%

Acidity: 3,6g/l

Closure: Diam III or equivalent

Bottle: Traditional Bordeaux style bottle, with rear label description in English and French.

Domaine Saint Hilaire, 34530 Montagnac, France

Tel : 0033 (0) 4 67 24 00 08

e: info@domainsaint-hilaire.com w: www.domainsaint-hilaire.com