



DOMAINE SAINT HILAIRE

Advocate

CHARDONNAY 2017



- Classification:** IGP Pays d'Oc
- Terroir:** Light clay-limestone
- Varieties :** 100 % Chardonnay
- Vinification:** Cold settling for 36 hours at 8°C followed by racking to two stainless-steel tank. Alcoholic fermentation at controlled temperature (16 - 17°C) with natural and selected yeasts. One tank also contains French oak staves. Blending of the two tanks takes place . No malolactic fermentation.
- Ageing:** Maturaton on lees for c. 6 months followed by blending of the two tanks to achieve the right oak balance.
- Character:** Rigorously selected from our low yielding, late harvested vines of the parcels "Longchamp" and "Allée Droit", this elegant, medium-bodied Chardonnay has vibrant aromas of peaches and exotic fruit. This versatile yet complex wine is ideal alongside white meat, creamy cheese and fish dishes but also delicious on its own.
- Alcohol:** 13,5 %
- Acidity:** 3,9 g/l
- Closure:** Stelvin Lux screw cap
- Bottle:** Traditional Burgundy style bottle, with rear label description in French and English.

Domaine Saint Hilaire, 34530 Montagnac, France

Tel : 0033 (0) 4 67 24 00 08

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