



# DOMAINE SAINT HILAIRE

*Advocate*

SYRAH 2016



**Classification:** IGP Pays d'Oc

**Terroir:** Light clay-limestone

**Varieties :** 100% Syrah

**Vinification:** Traditional vinification at controlled temperature (24 – 27 °C) .Gentle extraction by pumping over and 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:** With yields of under 25hl/ha, the 30 year old vines from the parcel "La Cèpe" give a concentrated and powerful wine that displays the typically bold, spicy characteristics of syrah from the south of France. Ripe black berries aromas harmonise with black pepper and wild herbs that develop more complex notes of leather and tobacco rather like the prestigious wines of the Southern Rhône if allowed to age.

**Alcohol:** 13,5%

**Acidity:** 3,3 g/l

**Closure:** Diam III or equivalent

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