



# SAINT HILAIRE

## CHARDONNAY 2017



**Classification:** IGP Pays d'Oc

**Terroir:** Light clay-limestone

**Varieties :** 100 % Chardonnay

**Vinification:** Mechanical harvest at night at the coolest period in order to avoid oxidation and keep the freshness in the wine. Cold settling at c. 8°C, fermentation in stainless steel tanks in several separate lots with different selected yeasts at controlled temperature (16-17°C); no malolactic fermentation; blending together of different lots after termination of fermentation.

**Ageing:** Remains in stainless steel tank for 3 to 4 months.

**Character:** Mineral notes combine with the delicacy of orange blossom and the juiciness of ripe melons. This wine can be appreciated not only for its structure and elegance, but also its refreshing, crisp acidity and long, mouth-watering finish. Delicious with salads, appetizers and most light dishes and cheeses, but equally refreshing on its own!

**Alcohol:** 13.5 %

**Acidity:** 3,95 g

**Closure:** Diam or equivalent

**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: [info@domainsaint-hilaire.com](mailto:info@domainsaint-hilaire.com) w: [www.domainsaint-hilaire.com](http://www.domainsaint-hilaire.com)