



DOMAINE SAINT HILAIRE

Le Baron

CABERNET SAUVIGNON – MERLOT 2015



Classification: IGP Pays d'Oc

Terroir: Light clay-limestone

Varieties : 70 % Cabernet Sauvignon 30 % Merlot

Vinification: Hand harvest of the grapes at their optimum maturity. Alcoholic fermentation of each variety separately in small open tanks with daily hand pigeage. Towards the end of its alcoholic fermentation the juice is hand pressed and racked by gravity to barrel to complete alcoholic fermentation and then to undergo malolactic fermentation. Constant attention during ageing in the barrels, followed by selection of the best barrels for blending.

Ageing: In French oak barrels for 12 months.

Character: Rich ripe attack, mid palate shows impressive weight with big but round and soft tannins. Complex flavour profile but shows real purity of flavour and super length. Will continue to improve for another 5/6 years.

Alcohol: 14 %

Acidity: 3,6 g

Ph: 3,6

Closure: Diam III, V or natural cork

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

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