



# DOMAINE SAINT HILAIRE

## *Le Baron*

### CHARDONNAY 2017



**Classification:** IGP Pays d'Oc

**Terroir:** Light clay-limestone

**Varieties :** 100 % Chardonnay, hand-harvested

**Vinification:** Gentle pneumatic pressing of whole bunches. Cold settling, gentle racking to barrel for alcoholic fermentation at controlled temperature – each barrel with a different with natural and selected yeasts. No malolactic fermentation.

**Ageing:** In French oak 400 litre barrels (50% new 50% 1 year) for 6 months with periodic stirring on lees.

**Character:** Handpicked from low-yielding old vines this hand crafted wine has elegance and finesse of world's best chardonnays. On the palate it exhibits delicate floral and citrus fruits aromas, classic toasty brioche flavours and crisp acidity. A rich mouth feel and long finish indicate a wine with a great ageing potential.

**Alcohol:** 13,5 %

**Acidity:** 3,6 g

**Ph:** 3,36

**Closure:** Diam V or natural cork

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

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