



SAINT HILAIRE

MERLOT 2016



Classification: IGP Pays d'Oc

Terroir: Light clay-limestone

Varieties : 100 % Merlot

Vinification: Traditional vinification under control of temperature (24 – 27°C). Racking and pumping over with micro-oxygenation and 18-20 day of vatting period. Malolactic fermentation in tank.

Character: With its grapes picked on the cusp of ripeness, this wine's deliciously youthful personality is enriched by the aromas of forest fruits, blackcurrants and plums. This flexible and easy drinking red can be enjoyed alongside grilled meats, soft cheeses or simply on its own.

Alcohol: 14,5 %

Acidity: 3,44 g

Closure: Diam I or equivalent

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

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