



# DOMAINE SAINT HILAIRE

## *Expression*

### VERMENTINO 2018



**Classification:** IGP Pays d'Oc

**Terroir:** Light clay-limestone

**Varieties :** 100% Vermentino

**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 with selected yeasts at controlled temperature (16-17°C); no malolactic fermentation.

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

**Character:** A lively bouquet of lime zest and white flowers on the nose is followed by a sweet and sour explosion of grapefruit and pineapple on the palate. Traditionally served with the famous oysters of Bouzigues.

**Alcohol:** 13.5 %

**Acidity:** 4,5 g

**Closure:** Diam I or equivalent

**Bottle:** Available in both frosted and standard Burgundy bottles, with rear label description in English and French.

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