



DOMAINE SAINT HILAIRE

Expression

VIOGNIER 2018



Classification: IGP Pays d'Oc

Terroir: Light clay-limestone

Varieties : 100 % Viognier

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 refreshing, easy drinking wine with a delicate bouquet of peaches, apricots and blossom. Medium bodied with a crisp fresh acidity and good length on the palate

Alcohol: 14,0 %

Acidity: 3,85 g

Closure: Diam I or equivalent

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

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