



DOMAINE ST HILAIRE VERMENTINO 2021

Domaine Saint Hilaire is a historic vineyard situated in Montagnac. The 175-acre Domaine has been producing wines since Roman times and was named in 1817 by its then-owner, Baron Hilaire Reynaud. Saint Hilaire has recently been taken over by Patrick Martellucci, who follows the passion of former owners Nick and Lisa Kent and invests in building the vineyard's international reputation. The philosophy is to let nature express the terroir through the grape, so there is minimal intervention and primarily organic methods. The wines from this Domaine are crisp and flavoursome and reflect their variety, with well-balanced acidity offering an attractive range of ready-to-drink white wines.

Grape: 100% Vermentino

Vineyard & Vinification Note:

Terroir: Light clay-limestone

Mechanical harvest at night at the coolest period to avoid oxidation and keep the freshness in the wine. Cold settling, fermentation in stainless steel tanks in several separate lots with different selected yeasts at controlled temperature; no malolactic fermentation; blending of different lots after termination of fermentation.

Ageing: In stainless steel tanks for 3 to 4 months

Tasting Note: A lively bouquet of lime zest and white flowers on the nose. On the palate, pear and citrus aromas combined with a hint of salinity from the nearby Mediterranean.

Food Pairing: Traditionally served with the famous oysters of Bouzigues, this crisp, dry white will accompany any dish where salt, lemon or salad dressings dominate.



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