

ESTATE BOTTLED ABBEY OF SAINT-HILAIRE AOC LIMOUX MERITAGE

LOCATION & CLIMATE

At the foothills of the Pyrenees Mountains, the Saint-Hilaire vineyards are planted with Malbec on the warmest slopes and Cabernet Sauvignon and Merlot in the cooler valleys nearby. The altitude runs from about 1,000 to 1,500 feet and offers cool nights and warm days for the grapes to mature slowly, intensifying the flavor, aroma and complexity.

SOIL

The soils are comprised of clay and limestone. The vines are dry farmed, and the roots of the vines go to a depth of as much as 30 feet to obtain water from the underground aquifer. As a result, they are somewhat stressed, yet never suffer from any dehydration.

VINES AND VINEYARD MANAGEMENT

The average vine is about 25 years old. The vineyards are very small parcels planted with grass and are tended in an extremely "*environmentally friendly*" manner with modern techniques. An occasional green harvest is done to keep yields low and concentrate the flavors.

VINIFICATION AND AGING

The grapes are hand inspected and triaged on a vibrating table to select only the best. They are then placed in stainless steel maceration tanks and fermented at a cool controlled temperature. Each varietal lot is processed and vinified separately and then a final blend is created. The wine is aged for 12 months in French Allier oak barriques, 1/3 new, 1/3 one year old and 1/3 two year old barrels.

TECHNICAL INFORMATION - VINTAGE 2008

This vintage is a blend of 50% Merlot, 30% Malbec and 20% Cabernet Sauvignon. In 2006, this wine was the first French Bordeaux blend that had been accepted into the United States Meritage Association.

PH: 3.54 - Residual Sugar: 3 grams per litre - Alcohol Content: 13.6%

TASTING NOTES:

Rich in color, this outstanding Red Bordeaux blend is full-bodied and complex with a soft velvety texture. Aromas of leather and spice give way to luscious flavors of blackberry and cocoa, with a touch of vanilla and plum on the long silky finish.

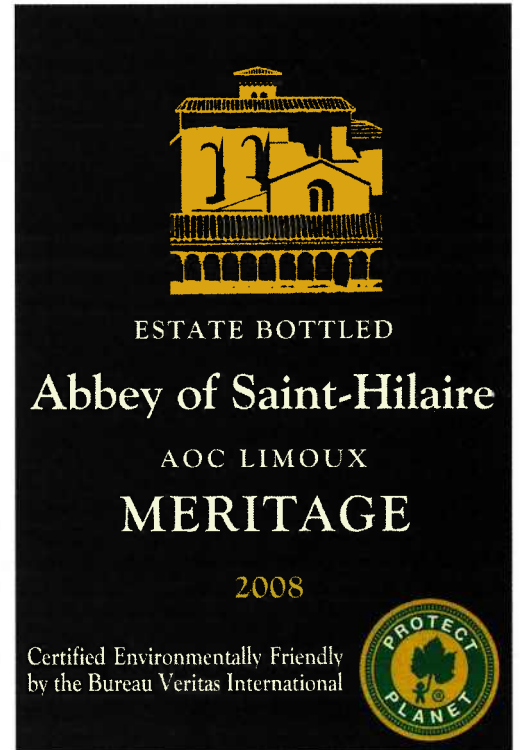
SERVING SUGGESTIONS:

Serve at room temperature of about 65 degrees Fahrenheit with roasted Cornish game hens, grilled rib-eye steak, pasta dishes with red sauce and mild cheeses.

CERTIFIED ENVIRONMENTALLY FRIENDLY

The production system of the Anne de Joyeuse Winery is a Bureau Certified Environmentally friendly French business. "Protect Planet" is a long-term sustainable wine-growing commitment that focuses on the following processes:

- Ecosystem Management
- Water Conservation
- Pollution Control
- Producer and consumer health protection
- Preserving the true taste of the wine



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