

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 1000 to 1500 feet and offers cool nights and warm days for the grapes to mature slowly, intensifying the flavour profile, 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 age is about 25 years. 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 flavours.

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 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.

VINTAGE 2006

Flowering and fruit set were ideal followed by a very hot and dry summer. Some showers near the end of August helped revitalize the vines and avoid stressing them from lack of water before the beginning of harvest in the middle of September. The grapes matured perfectly and achieved excellent ripeness creating reds with soft velvety tannins.

TECHNICAL INFORMATION

The 2006 is a blend of 50 % Merlot, 30% Malbec and 20% Cabernet Sauvignon. This is the first French Bordeaux blend that has been accepted into the United States Meritage Association. You can learn more at www.meritagewine.org

PH : 3.54
Residual sugar: 3 grams per litre
Alcohol content: 13.61 %

TASTING NOTES

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

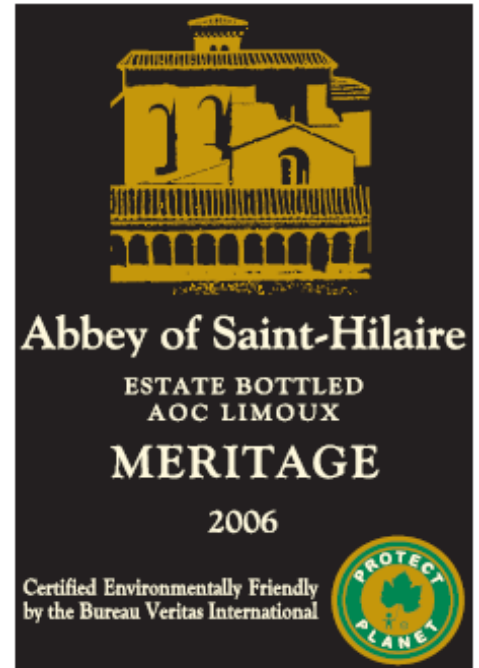
SERVING SUGGESTIONS

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

CERTIFIED ENVIRONMENTALLY FRIENDLY

The production system of the Anne de Joyeuse Winery is a Bureau Veritas 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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Jack Poust & Company, Inc. , New York, NY

jackpoust@aol.com

Tel: (212) 582-3330