

# ESTATE BOTTLED ABBEY OF SAINT-HILAIRE PINOT NOIR

## LOCATION & CLIMATE

At the foothills of the Pyrenees Mountains, Pinot Noir is planted on the high valley's sunny slopes at an altitude of 450 meters (1400 ft.). This cool micro-climate is extremely well suited to Pinot Noir and beneficial in allowing the grapes to mature slowly, creating a balanced ripeness with complex flavours.

## SOIL

The soils are comprised of clay and limestone with concentrated iron ore, very similar to the soil structure found in Burgundy. The vines are dry farmed and the vine roots go very deep to obtain water. They are somewhat stressed and this only enhances the quality of the Pinot Noir produced.

## VINES AND VINEYARD MANAGEMENT

The average vine age is 20 years old. They were planted with a density of 2000 vines per acre. The vineyards are small parcels planted with grass and are tended in an extremely environmentally friendly manner with modern techniques. Careful pruning and occasional green harvest in July maintain the yields as low as 2 tons per acre, allowing for maximum complexity and concentration.

## VINIFICATION AND AGING

Whole grape pressing and cold soaking take place before alcoholic fermentation in stainless steel tanks where the must is pumped over daily. The wine is then aged in French oak barrels (lightly toasted premium Allier oak barrels 1/3 new, 1/3 1 year old and 1/3 two year old) for only 7 months so as not to over-oak and preserve and enhance the delicate Pinot Noir fruit flavours.

## VINTAGE 2006

An excellent weather system included a dry, sunny period in the spring for flowering and pollination. This was followed by a dry, hot summer with some moderate showers in late August to give the vines enough water until harvest time in mid-September.

## TECHNICAL INFORMATION

<b>100% Pinot Noir</b>	<b>Residual sugar:</b>	2.9 grams per litre
<b>PH: 3.5</b>	<b>Alcohol content:</b>	13.5 %

## TASTING NOTES

This delicate but complex Pinot Noir offers up cherries and earth on the nose followed by rich flavours of raspberry jam, ripe plum and cola with a touch of spice on the long finish.

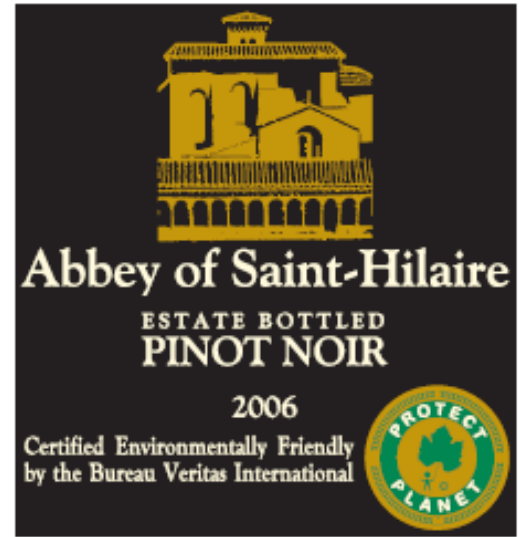
## SERVING SUGGESTIONS

This wine should be served slightly chilled at about 60 degrees Fahrenheit. It will pair brilliantly with seared tuna or grilled salmon, penne with sausage and mushrooms or braised veal sweetbreads.

## 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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