

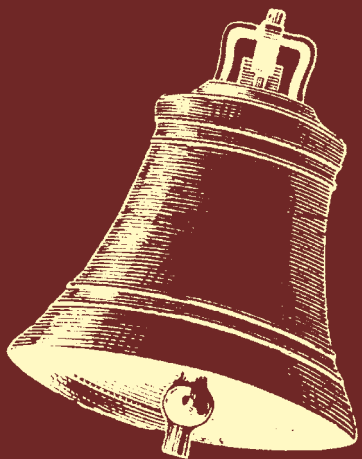


Domeni

The Abbaye Saint Hilaire's traditional cuvée

Domeni is the Abbaye Saint Hilaire's traditional cuvée, the perfect way to discover the typicity of Abbaye St Hilaire wines. Available in white, rosé and red, Domeni is above all a terroir wine, a cuvée that is especially characterised by its crisp, fruity aromas and wild garrigue flavours. Its length and structure make it a well-balanced wine.

Parcels are selected based on their exposure, and are highly representative of the St Hilaire terroir. Harvest begins at 5 a.m., the grapes are protected from oxidation at 8°C for 24 hours. This rigorous clarification produces a clean, forthright wine that reveals all the strength of the terroir. Fermentation takes place for 3 weeks in temperature-controlled vats at 18°C so that the flavour of the terroir prevails over technology. The Cuvée Domeni is the stunning result of technology teamed with an intimate knowledge of the terroir!





Abbaye Saint Hilaire

At the heart of Provence, between the Sainte Victoire and Auréliens mountains, the Abbaye Saint Hilaire boasts 100 hectares of sun-drenched vines on a property spanning 1 500 hectares.



Annual production equivalent to 1.2 million bottles – A product range adapted to diversified sales channels – Storage capacity of 14 000 hL (50% in epoxy-lined cement, 50% in stainless steel) – Automated harvesting system – 1 stainless steel hopper of 10 000 kg – 3 pneumatic presses – 2 cold-settling vats of 300 hL, ideal for macerating rosés during the harvest – 4 external chilled vats of 500 hL for decanting the must and temperature-controlled fermentation – 2 cold groups for cool ambient temperature and chilled vats (240 000 “frigories” or units of cold) – Temperature-controlled stainless steel vats – Inerting and micro-oxygenation system – Average tonnage during harvest of 130t, or approximately 1 000 hL/day.



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Domeni White 2009

- A pale yellow colour with tints of green, this wine has a nose of acacia and lemongrass aromas.
- A frank, tangy attack in the mouth, with mineral notes and a hint of iodine.
- This light and well-rounded wine has a nice long finish and pairs beautifully with shellfish and seafood.



Enjoy with fish in sauce, shellfish and soft cheeses. Serving temperature: 12°C

Grape varieties: Rolle, Ugni-Blanc, Clairette. 12.5% Vol. Vin de pays du Var.

Bouteille : Saint-Gobain Emballage Ecova. Bouchon : AMORIM Twintop.

Domeni Rosé 2009

- A light pink with glints of red-violet.
- The nose reveals aromas of strawberry and raspberry, with a few notes of blackcurrant.
- Supple and tangy on the palate, with clear flavours of plump red berries and pink grapefruit. It has a stronger tannic structure.



Accompanies white meats and Mediterranean dishes. Serving temperature: 12°C

Grape varieties: Cabernet, Merlot, Carignan. 13% Vol. Vin de pays du Var.

Bouteille : Saint-Gobain Emballage Ecova. Bouchon : AMORIM Twintop.

Domeni Red 2006

- A tile red colour with slightly amber hues.
- Aromas of undergrowth and leather prevail on the nose, mixed with scents of violet and blackcurrant buds.
- A supple mouth, fine tannins and a rich, complex bouquet of aromas with notes of animal, leather and undergrowth.



Serve with meats in sauce like osso bucco, or game. Serving temperature: 18°C

Grape varieties: Syrah, Grenache, Cabernet-Sauvignon. 12.5% Vol. Vin de pays du Var. Gold medal at the Concours Général Agricole de Paris 2008.

Bouteille : Saint-Gobain Emballage Ecova. Bouchon : AMORIM 49x24 1ère.