



# 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 2010

- A pale yellow colour with tints of green, this wine has a nose of white flowers, acacia and lemongrass aromas.
- A frank, tangy attack in the mouth, with lemon notes and a hint of iodine. We still find white flower aromas in middle mouth. Lemon final persists.
- This light and well-rounded wine has a nice long finish and pairs beautifully with shellfish and seafood.



Varieties : Rolle. 12% Vol. Vin de pays du Var.



## Domeni Rosé 2010

- A light flesh pink with glints of red-violet.
- The nose reveals aromas of strawberry and raspberry, with a few notes of blackcurrant and lychees.
- Supple and tangy on the palate, with clear flavours of plump red berries and peaches. Thanks to its stronger tannic structure, this wine is crunchy and meaty with good lively finale.



Varieties : Cabernet Sauvignon & Cabernet Franc. 12% Vol. Vin de pays du Var.



## Domeni Red 2009

- An intense red color with purple glints.
- Aromas of undergrowth and leather prevail on the nose, mixed with scents of black fruit candied.
- A supple mouth, silky tannins, complex bouquet of aromas with notes of prunes, candied cherries, leather and wildfowl. A beautiful structure, a warm and lingering finish.



*Serve with meats in sauce. Serving temperature: 18°C*

Grape varieties: 100 % Cabernet-Sauvignon. 12.5% Vol. Vin de pays du Var.