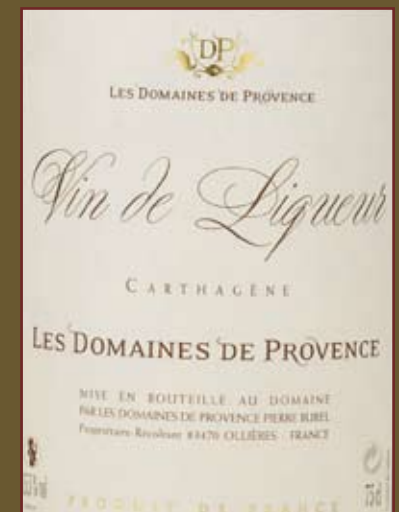




Marc, Vin cuit, Cartagène

Provençal Tradition





Grape Marc Brandy

■ The amber grapes marc brandy is characterized by its woody fragrances. In mouth, the attack is frank. We can notice toast and coffee nice aromas. To be discovered for drunk between courses of meal or liqueur.

■ The white grape marc brandy is characterized by a frank attack in mouth. We notice pleasant fragrances of alcohol/fruits with flower scents like hawthorn blossom.

Ideal for drunk between courses of meal or liqueur...



During grapes harvest, each vineyard owner gives to regional distillery a quantity of grapes marcs. It is question of pressed grape skins, unusable for wine making. Also, marc quantity depends on production of each domain. Distillery makes marc fermented and obtain an alcohol steam who is turned into spirit. Les Domaines de Provence purchased, during several years, a few hectoliters of alcohol. After about 10 years, bottling is made by our crew. A typical liqueur!



Liqueur Wine "Vin Cuit"

■ This liqueur wine, with amber shades, is well oxidised. We notice toast, orange blossom and candid orange scents. Its mouth is concentrated with crystallised fruits and old brandy. To be discovered absolutely!



Exclusively stemming from our Muscat de Hambourg parcel, grapes are picked mechanically. Red grapes are pressed to obtain pulp and juice called must. At this moment, grapes are pulled away from stalk. Then, we sent must to a cauldron in order to permit fermentation. Cauldron is warmed up slowly and stirred delicately. The aim is to obtain water evaporation and to induce sugar concentration. After fermentation, liqueur wine is left to settle. It is kept in stock in oak barrels for 12 months without any artificial aromas. Bottling is made without filtering in order to keep natural flavours.

An excellent apéritive tastes terroir scents and provençal tradition !



Liqueur Wine "Cartagène"

■ With an old gold robe, this white liquor wine is characterized by brandy grape fruits notes. Mouth is concentrated with honey sweet and pastry aromas. Very pleasant aromatic expression!

■ This red liquor wine, with rancio and clear cherry robe colour, reveals cherry-brandy, kirsch and candied cherries. In mouth, we discover crystallized fruits, spices and vanilla aromas. Stylish and velvety wine!



These products are a gorgeous blend of alcohol a must of grapes fruits.



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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