



La cuvée du Prieur

The emblem of the Abbaye Saint Hilaire

This delicate, elegant cuvée is the result of a perfect union between a noble terroir and a wine-maker with passion.

Chosen from the oldest parcels on the estate (25 more than 30 years old), and thus naturally those with the lowest yield, the grapes for the whites and reds are harvested overripe so as to concentrate aromas. After a long period of maceration, from 4 to 12 hours for the whites and rosés, the juices obtained from the pneumatic presses are racked and fermented at low temperature for 3 weeks to achieve full expression of all the concentration, all the strength and all the richness of the terroir and its grape varieties. For red grapes, maximum concentration is sought during vatting which will last from 3 to 4 weeks, followed by barrel-ageing an average of 18 months, to guarantee a bouquet and an ageing capacity of up to around ten years. Discover all the finesse of this emblematic wine, available in white, rosé or red.





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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Prieur Rosé 2009

- Lovely sharp pink robe.
- Very complex nose, with notes of bush peach, mango, tropical fruit and wafts of floral notes.
- A rich, supple mouth with tannic substance, but that gives the impression of a fat, unctuous wine. Complex aromas with mineral notes and flavours of white-fleshed fruit (peach, pear).

A distinguished rosé.



Serve as an aperitif and as an accompaniment to all your summer meals. Serving temperature: 12°C

Grape varieties: Syrah, Cinsault, Grenache, Cabernet. Coteaux Varois en Provence A.O.C.

*Bouteille : Saint-Gobain Emballage Privilège.
Bouchon : AMORIM Twintop.*

Prieur Red 2006

- This wine is cloaked in a crisp, clean ruby robe.
- Its soft, toasty nose also has hints of vanilla, torrefaction and dark chocolate.
- A dense mouth with a corpulent and liquoricey finish.

Its nice length makes it a wine with great potential; an excellent wine for ageing.



An ideal accompaniment for a truffle omelette, game or duck confit. Serving temperature: 18°C

Grape varieties: Syrah, Cabernet. 12.5% Vol. Coteaux Varois en Provence A.O.C.

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