



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 White 2009

■ This wine is pale yellow, with green sheen.

■ The nose is complex, intense and powerful. Dominant floral notes are : acacia, jasmine. There are also hints of vanilla and spices. Aging, mineral notes and iodine will complex with the spices.

■ The palate is fresh and tangy. The aromas are reminiscent of those present and the nose: spicy and floral. On the palate, the aromas of spices like pepper are dominant white. The coating tannins is interesting but not aggressive. The finish is long and sweet with hints of minerals.



Varieties : Rolle. 12.5% Vol.



Prieur Rosé 2010

■ Lovely sharp pink robe.

■ Very complex nose with intensity, with notes of bush peach, lychees, tropical fruit and raspberry.

■ A rich, supple mouth with frank and acidulous attack, but that gives the impression of a fat, unctuous wine. Complex aromas with mineral notes and flavours of white-fleshed fruit (peach, pear) and red fruit.

A distinguished rosé.



Varieties : Syrah, Cinsault,
Grenache. 12.5% Vol.



Prieur Red 2007

■ Intense red, garnet, this wine is adorned with a few reflections tiles announcing the beginning of Aging.

■ The nose is intense, warm and powerful fruit with notes of overripe black cherries, cassis, figue. These aromas mingle with hints of vanilla, oak and spice rather discreet.

■ The palate, the attack is mild, slightly tangy with tannins. The aromas are complex with hints of animal leather, venison, undergrowth, and the aromas of the nose: dark fruit and vanilla. The finish is tannic and this can have a good aging potential. We find spicy and peppery finish.

Sélection Guide Hachette 2011.



Varieties : Syrah, Grenache, Cabernet
Sauvignon. 13% Vol.