



La cuvée de Sophie

The effervescence de l'Abbaye Saint Hilaire

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This effervescent wine is produced using the traditional method from our wines vinified and selected for bottle fermentation. The transformation phase comprises several steps.

First comes the “prise en mousse”, or bottle fermentation: once vinification is complete and the wines are stable and free of any fermentation impurities, they undergo a second fermentation in standard champagne bottles with the addition of yeast and sugar. This second bottle fermentation will last from three to six weeks in a cellar at 12°C. The fermentation of sugar by yeast produces carbon dioxide, which will slowly dissolve in the wine. This is what is called “prise de mousse” (bottle fermentation).

The wine is aged in a cool cellar from nine months to a year. The label “traditional method” is given to sparkling wines that have been aged a minimum of nine months. During this lapse of time, the wine will become rounder and take on fermentation aromas.

Once prepared and labelled, the bottles are ready for tasting and generally ought to be enjoyed within the year, as this type of wine matures during the ageing period following bottle fermentation.





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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Sophie Blanc

- Made exclusively from white grapes. The varieties used are Ugni Blanc, Clairette and a smaller proportion of Rolle.
- A transparent, limpid and brilliant white colour with light glints of green, this sparkling wine has fine, regular bubbles forming a persistent crown.
- Aromas of linden, jasmine and white flowers in general prevail on the nose.
- It is tangy and lemony on the palate with fermentation aromas of breadcrumbs. The bubbles have a fine and silky mouthfeel.

The finish is round and supple, slightly tangy and fruity.



Serve with foie gras, white meat in sauce, seafood and dessert.
Serving temperature: 10°C.

Sophie Rosé

- This rosé is produced from a blend of mainly Cinsault and Syrah grapes.
- Its delicate, regular bubbles form a persistent crown. A flesh colour dominates this wine, with a very pale, light and satiny salmon hue.
- The nose boasts floral notes of rose and jasmine, as well as notes of white-fleshed fruit like litchi, and citrus notes like grapefruit.
- It is supple on the palate, with smooth, delicate bubbles. The flavours are fruity, with tangy notes of citrus, mandarin and grapefruit.

The finish is elegant, supple and silky.



Ideal as an aperitif or dessert wine. Try with a chocolate fondant cake!
Serving temperature: 10°C.