

Abbaye Saint Hilaire

Tentation



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The Abbaye Saint Hilaire wine you can't resist.

A pleasurable, passionate wine...

This fresh and delectable cuvée is available in both white and rosé.

A pleasurable wine, produced by short maceration of the grapes, but with fermentation at low temperature to lend sweetness and finesse. To enhance its suppleness in the mouth, the wine retains a few grams of residual sugar to soften the freshness and coat the palate with an unctuous, silky softness. Two to three months of maturing on fine lees lends roundness and complexity.

As an aperitif or served with brunch, this refreshing wine is sure to invigorate your taste buds!





Tentation White 2009

- A very pale white with pronounced hues of green.
- The nose has aromas of vanilla, cream and honey.
- The mouth is round, supple and silky with flavours of white-fleshed fruit.

It is a very round, delectable wine with a nice long finish, a dessert wine.



*Enjoy as a kir, with a cold starter or as a dessert wine.
Serving temperature: 12°C*

Grape varieties: Rolle, Ugni-Blanc, Clairette. 12% Vol. Vin de pays du Var.

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

Tentation Rosé 2009

- Very pale flesh colour with tints of red- violet.
- A complex nose with notes of litchi, mango and tropical fruit.
- A round, generous, appetising mouth with hints of vanilla, banana and strawberry. A nice, sweet finish.

Enjoy as an aperitif.



*Perfect for finger food, barbecues and grilled meats.
Serving temperature: 12°C*

Grape varieties: Cabernet, Merlot, Carignan. 12% Vol. Vin de pays du Var.

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



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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