

CHATEAU SAINT HILAIRE 2018

AOC Médoc Cru Bourgeois

~ Background ~

It all began with the encounter between Adrien Uijttewaal, young passionate for agriculture and the unique terroir of the Médoc. Of Dutch origin, Adrien settled there in 1982 with his wife Fabienne. He planted the first vines on the edge of the estuary and started a flock of "Blondes d'Aquitaine", a modern French breed of large domestic beef cattle, on natural grasslands. He grew to understand the vineyards better and better and produced his wine in a wine cooperative until 1995, the first vintage which he bottled himself at the estate. From this moment, the adventure began. They have also passed on their values and know-how to their daughter Elise, who is working at the estate since 2017 when she finished her agricultural engineering course. Just like many passionate wine growers, they have at heart to protect what they borrow to future generations, and this is why they decided to make a clear commitment to sustainable development. The TERRA VITIS environmental certification bears witness of their values and the sustainable practices they use in their vineyard and wine cellar.



Adrien, the owner, and his daughter Elise



~ Viticulture ~

- 50% cabernet sauvignon, 5% cabernet franc, 45% merlot planted.
- 25 hectares of vines.
- Terroir composed of gravel on the edge of the Gironde estuary in Jau Dignac Loirac, as well as clay and limestone soils in Queyrac and sandy-clay soils in Gaillan.
- In 2012, the vineyard was extended on a deep gravelly soil along the Gironde estuary.
- The estate employs modern agricultural methods.
- Density of 5,000 vines/hectare.
- Yield of 5 hl/hectare.
- Pruning in Double Guyo technique; Removal of excess leaves before picking; Green harvest; Grass growth between wine rows Late harvest results in perfectly ripe grapes.



~ Winemaking ~

- **Blend: 56% Cabernet Sauvignon & 44% Merlot.**
- Fermentation in thermoregulated stainless steel vats for 3 weeks.
- Aged for 12 months in French Oak barrels, one third renewed every year.
- Production : 90 000 bottles per year.
- Since the first vintage, they have produced their wines under the guidance of renowned oenologist Jacques BOISSENOT.
- Today, they are working with his son Eric BOISSENOT.
- ABV: 13.5%.



Eric Boissenot, oenologist



90 Points.

Redcurrant with light prune and cut-wood aromas follow through to a medium to full body with juicy tannins and a fresh finish. Nice burnt-orange undertones. Drink or hold.



88 Points.

This softly textured wine is spicy, with some smokiness to go with the black fruits. A core of tannins is maturing behind the vibrant fruit. Drink this wine from 2023

~ Tasting Notes ~

The intensity of the color is reflected in the bouquet, which is open and full of ripe fruit with an elegant woody note. This generous presentation is matched by a smooth, full, powerful mouthfeel, with nice firm yet fine tannins and a long fresh finish.

