



HILL2

2022

This cuvée of Chardonnay and Sauvignon Blanc presents a medium golden yellow tone in the glass; HILL2 then unfolds a nose of ripe and exotic mango, papaya, banana and a bit of pineapple.

A spicy mix of vanilla and elderberry juice blends into this quite nicely.

On the palate, the wine develops a dry, charming acidity, in which the exotic flavours of lychee, papaya and mango harmonise beautifully.

The complexity of HILL2 persists into the elegant and nicely balanced medium-length finish.

80% Sauvignon Blanc, 20% Chardonnay

PREMIUM

DETAILS



FARMING: organic



VINIFICATION: selective harvesting by hand, de-stemmed, maceration around 12 hours, fermented 50% in large wood, 50% stainless steel, duration around 4 weeks, full-lees aging around 4 months, 3-5 years in barrique new/used



ALCOHOL: 13.5%

SERVING TEMPERATURE: 10°C

DRINKING TEMPERATURE: 10 to 12°C

ACIDITY: 4.1 g/l

RESIDUAL SUGAR: 1.8 g/l



RECOMMENDED WITH: porcini mushroom risotto with red mullet, beef fillet with French beans and fresh bouillabaisse



BEARING POTENTIAL: 5 to 8 years



CONTAINS SULFITE