



a votre santé!
[Signature]

OLIVIER HILLAIRE

Domaine Olivier Hillaire

Chateauneuf-du-Pape 'Les Petits Pieds d'Armand'

Owner/Winemaker: Olivier Hillaire



Estate History

Olivier's winemaking career began almost 30 years ago when he started out at Domaine des Relagnes. After 20+ years of hard work as winemaker at the estate, raising the quality of wine with each vintage that would allow it, Domaine des Relagnes, not owned by Hillaire, was sold in 2005. Olivier immediately created his own label and, using the charm that he was abundantly blessed with, was actually able to convince the owner of Relagnes, Henri Boirin (Olivier's Ex-Father-in-law), to keep a couple of hectares so that Olivier could rent the parcels to get himself started. Naturally, Olivier chose the very best parcels! Most notably 'Les Petits Pieds d'Armand' from which Olivier makes his top cuvée. If you find yourself in Châteauneuf-du-Pape and need some bread Olivier also owns the best boulangerie located in the center of town!

'Les Petits Pieds d'Armand'

Blend: 100% Grenache

Production: Approx. 350 cases annually



*sandy soils of
Les Petits Pieds d'Armand'*

In the vines

Olivier is a rugby legend in his local hometown of Bédarrides and it is from this past that he obtained his tireless work ethic in the vineyards. He likes to allow nature to work its magic but he keeps an extremely watchful eye and insists on working the soil of his mostly sandy parcels often to discourage any growth in between the rows that might steal nutrients away from the vines. 'Les Petits Pieds d'Armand' is a single vineyard, planted in 1902, and is located in the *La Crau* area of the appellation. This particular section of *La Crau* is very sandy and has excellent exposure to the southeast. Olivier takes great care not to overwork this 100+ year old parcel anymore than it needs to be in order to allow the vines to produce the healthiest fruit possible.

In the cellar

Philippe Cambie is Olivier's Oenologue and one of his best friend's from back in their rugby days. Olivier became a great winemaker and Philippe a great oenologue! What could make a better team?! With Cambie's guidance, Olivier takes a more modern approach when vinifying and aging his wines. The grapes are usually destemmed if the vintage will allow it and everything ferments in small, metal tanks for about a month. Demi-muids (50hl) barrels are Hillaire's aging vessel of choice because their capability to allow the Grenache to breath while still being able to round and fill out the wines. The different varietals will age separately, unless he has no more room and absolutely has to blend prematurely. The 'Cuvée Classique' will age in barrel for 16-20 months before bottling.



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