



a votre santé!
Hillaire

OLIVIER HILLAIRE

Domaine Olivier Hillaire

Chateauneuf-du-Pape

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!

'Cuvée Classique'

Blend: 85% Grenache 10% Syrah 5% Mourvèdre

Production: Approx. 550 cases annually

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. Green harvest, minimal chemicals and manual harvest are staples with Olivier.

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 14-16 months before bottling.

Hmmm...very interesting

The *Wine Spectator's* James Molesworth cited Domaine Olivier Hillaire as one of the top estates to release a Châteauneuf-du-Pape in the 2005 vintage:

*"Other top 2005 Châteauneufs were produced by Domaine St.-Préfert, Domaine de la Mordorée, Domaine de Marcoux, Clos du Mont-Olivet, Le Vieux Donjon, Roger Sabon & Fils and **Olivier Hillaire, a new domaine created by Hillaire after last year's sale of Domaine des Relagnes, where he had previously made the wines.**" - Nov. 30, 2007 Issue*



WINES OF FRANCE, INC.
PO BOX 1003 MOUNTAINSIDE, NJ 07092

INFO@WINEOFFRANCE.NET
T. 908 654 6173 F. 908 654 3975