



Leo Hillinger

Hill 2 2005

50% Sauvignon Blanc and 50% Chardonnay

Tasting notes:

Intense gold-yellow, very exotic with hints of mango and banana. On the palate it is a voluminous and extremely supple with buttery nuances. The acidity is perfectly integrated

Food recommendations:

Rich seafood and white meat dishes

Vineyard:

Rust

Vinification:

12 month in new Allier and Tronçais barriques

Data:

Alcohol/ Vol	14,0%	Soil	
pH		Trellising	
Acidity	5,4 g/l	Yield	
Residual Sugar	3,3 g/l	Barrel Maturation	
Age of Vines		Type of Wood	
Vines per hectare			

UPC 787 263 312 02

WEIGHT Bottle:

Case:

Pallet:

bottles in case:

cases per layer:

cases on pallet:



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