

#### Grapes

Grenache Blanc  
Macabeu  
Marsanne  
Roussanne

#### Region/Appellation

AOP Côtes-du-  
Roussillon

#### Alcohol by volume

13%

#### Residual Sugar

less than 0.25 g/l

#### pH

3.12

#### Total Acidity

5.34 g/l

#### Tasting Guide



#### Tasting note printed

01/05/2025

# Bila-Haut Blanc 2021 6x75cl

## Winemaker Notes

This wine exhibits floral and citrus aromas of lemon & grapefruit with smoky notes. It is fresh and aromatic on the palate with great acidity and a lot of freshness on the finish mixed with salty notes, which express the minerality of the wine.

## Vineyard

A part of the grapes comes from limestone, clay soils and gneiss in the Agly Valley; the other part from granite soils at higher altitude (500m, later ripening sites).

## Winemaking

The grapes are manually harvested early in the morning and hand selected to protect the aromas. After pressing, the must is cold-settled. Vinification is performed in temperature controlled stainless steel tanks.

## Vintage

A vintage marked by climatic challenges including frosts and drought. The smaller than average yields were high in quality and characterised by freshness, delicacy and aromatic complexity.

## Food match

Perfect with grilled sardines and fresh crusty bread.

