

Grapes

Grenache Blanc Macabeu Marsanne Roussanne

Region/Appellation AOP Côtes-du-Roussillon

Alcohol by volume 13%

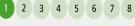
Residual Sugar less than 0.25 g/l

рΗ 3.12

Total Acidity $5.34 \, g/l$

Tasting Guide





Medium

Sweet

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.

