

#### Grapes

70% Grenache Blanc  
20% Grenache Gris  
10% Macabeu

#### Region/Appellation

AOP Côtes-du-  
Roussillon

#### Alcohol by volume

13%

#### Residual Sugar

0.3 g/l

#### pH

3.28

#### Total Acidity

4.88 g/l

#### Drinking Window

2025 - 2025

#### Tasting Guide



#### Tasting note printed

17/01/2026

# Bila-Haut Blanc 2022 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 mild, wet winter preceded the 2022 vintage, and was followed by an unprecedentedly hot summer with minimal rainfall. Extreme heat and drought conditions accelerated grape ripening, leading to an early harvest. In the face of adversity, the vines coped well, drawing from spring water reserves and delivering a vintage that showcases exceptional aromatic complexity, freshness and minerality.

## Food match

Perfect with grilled sardines and fresh crusty bread.

