



Grapes

60% Grenache Blanc
20% Grenache Gris
20% Macabeu

Region/Appellation

AOP Côtes-du-
Roussillon

Alcohol by volume

13.5%

Residual Sugar

less than 03 g/l

pH

3.23

Total Acidity

2.94 g/l

Tasting Guide



Tasting note printed

27/07/2025

Bila-Haut Blanc 2023 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.

Food match

Perfect with grilled sardines and fresh crusty bread.

