

#### Grapes

60% Grenache Blanc 20% Grenache Gris 20% Macabeu

Region/Appellation

AOP Côtes-du-Roussillon

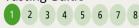
Alcohol by volume 13.5%

Residual Sugar less than 03 g/l

рН 3.23

**Total Acidity** 2.94 g/l

**Tasting Guide** 





Medium

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.

