



#### 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

06/12/2025

# Bila-Haut Blanc 2023 6x75cl

## Winemaker Notes

Fresh palate full of mineral, salty notes with just a hint of smoky reduction on the finish.

## Vineyard

Grapes are hand harvested.

## Winemaking

After pressing, the must is cold-settled. Vinification is performed in temperature controlled stainless steel tanks. Ageing lasts a few months in order to keep all the freshness and enhance the minerality.

## Vintage

Early spring in Pyrénées-Orientales was unusually dry, to the extent that bud-burst came a fortnight later than in 2022. The generally dry summer limited the pressure of fungal diseases and ensured that the grapes were exceptionally healthy, drastically reducing the need for plant protection treatments. The higher altitudes where our vines are located contribute to more temperate nights, which keeps the aromatic freshness of the grapes. And surprisingly, despite the summer heatwave, the preservation of acidity in this vintage means that the wines are fresher and more harmonious.

## Food match

Perfect with grilled sardines and fresh crusty bread.

