

#### Grapes

Grenache

Syrah

-9,999% Carignan

#### Region/Appellation

AOP Côtes-du-

Roussillon Villages

#### Alcohol by volume

14.00%

#### Residual Sugar

less than 1 g/l

#### pH

3.65

#### Total Acidity

4.93 g/l

#### Tasting Guide



#### Tasting note printed

02/05/2024

# Bila-Haut Rouge 2020 6x75cl

## Winemaker Notes

Aromas of black cherry, on the palate this wine is fleshy and well-structured with the warm soils of the Roussillon area.

## Vineyard

The plots are located on the slopes of the high Agly Valley. They are composed of gneiss and schist from the Devonian Period with calcareous clay.

## Winemaking

Hand-harvest and entirely destemmed. The maceration lasts from 2 to 4 weeks according to daily tastings.

## Vintage

The very mild winter was accompanied by heavy rainfall (+300mm accumulated in January). Spring continued with a rainy period, the likes of which are rarely seen in Roussillon (the equivalent of a whole year's rainfall in a single month). These beneficial Roussillon rains came just when the vines were at their most sensitive, particularly to mildew but due to quick adaptation of viticultural practices its development was contained, but not without a notable loss of volume. But in the end, the rains made it possible to regulate the vines for the summer, avoiding hydric stress and producing a more bountiful vintage than in 2019. The arrival of the summer was perfectly timed for the continued development of the grape bunches and the beginning of ripening. Even though it was very hot and very dry, the accumulated water reserves brought the healthy harvest to optimum ripeness. The 2020 harvest was much more condensed than other years: all picked in four weeks, erasing the maturity discrepancies between the whites of Collioure and Latour de France, among others. The Collioure vines took advantage of this sunny climate, without water stress, to produce pure, elegant wines. On Latour de France and Lesquerde, the water and summer heat contributed to very well-balanced, structured wines. The biodynamic wine-making process revealed silky tannins and a beautiful aromatic complexity.

## Food match

Grilled and Roasted Red Meats

Perfect with beef dishes and Mediterranean cuisine.

