



Grapes

90% Grenache Noir
10% Grenache

Region/Appellation

AOP Collioure

Alcohol by volume

14.00%

Residual Sugar

0.8 g/l

pH

3.4

Total Acidity

3.66 g/l

Drinking Window

2024 - 2032

Tasting Guide



Tasting note printed

24/04/2024

Bila-Haut Chrysopée Blanc

2017 6x75cl

Winemaker Notes

Complex on the nose with notes of fleshy fruit such (apricots, peaches), followed by a floral bouquet. Full of minerality and salinity with great length on the finish.

Vineyard

The grapes come from vines growing in very old schist from the Primary era.

Winemaking

Vinification is carried out by the pressing of whole bunches. After a light settling at 12°C for 24 hours, the wine goes into demi-muid barrels. Alcoholic fermentation lasts several weeks. Ageing in demi-muid barrels lasts six months with stirring up of the lees (bâtonnage) over the first two months.

Vintage

The Languedoc Roussillon region bucked the trend this year. Unlike most French wine regions, the Roussillon was spared disastrous weather and extreme temperatures. Production in 2017 was higher than in 2016 and the vintage is of great quality.

Food match

Grilled and Roasted White Meats

Clam risotto

