

Grapes

90% Grenache
10% Mourvedre

Region/Appellation
AOP Collioure

Alcohol by volume
14.50%

Residual Sugar
less than 0.8 g/l

pH
3.8

Total Acidity
2.54 g/l

Drinking Window
2024 - 2033

Tasting Guide

A B C D E
Light Medium Full

Tasting note printed
19/04/2024

Bila-Haut Chrysopée Rouge

2017 6x75cl

Winemaker Notes

Nose: the nose is initially dominated by black fruit, blueberry and graphite notes, and then opens onto hints of spices and violet. Palate: the attack is full, with a fresh, sophisticated palate of silky tannins. The blueberry notes make way for spicy notes that linger on a long-lasting salty finish with a hint of iodine. Great finesse and purity.

Vineyard

Cambrian mica-schist terraces, overlooking the sea in "lieu-dit" Taillelauque.

Winemaking

The harvest is destemmed without crushing prior to vinification. Extraction is carried out by pumping over the first week, then the following 4 weeks the extraction is carried out by slow infusion to build the wine's finesse. 70% aged in concrete vats to 30% in demi-muids, for 15-18 months.

Vintage

This year, it was the climate and its extremes that gave us an incredible and very surprising vintage. 2017 was a year in which the elegance and balance of the wines and the softness of the tannins contrasted with a growing season of extreme weather phenomena and an exceptionally small harvest in the south.

Food match

Grilled and Roasted Red Meats

Veal chop with wild mushrooms, Catalan rack of lamb with rosemary-laced rough mashed potatoes, griddled tuna.

