

Grapes

50% Grenache Blanc 20% Macabeu 20% Marsanne 10% Roussanne

Region/Appellation AOP Côtes-du-Roussillon

Alcohol by volume 13.50%

Residual Sugar less than 0.25 g/l

pН 3.3

Total Acidity 4.8 g/l

Drinking Window 2024 - 2026

Tasting Guide



1 2 3 4 5 6 7 8 Medium

Tasting note printed 23/04/2024

Bila-Haut Blanc 2020 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

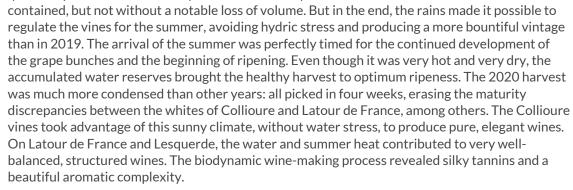
A part of the grapes comes from limestone, clay soils and gneiss in the Agly Valley; the other part from granite soils at higher altitude (500m, later ripening sites).

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.

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



Food match

Grilled and Roasted White Meats

Perfect with grilled sardines and fresh crusty bread.

