BILA HAUT

BILA HAUT 'LES VIGNES' CÔTES DU ROUSSILLON BLANC

ROUSSILLON · LANGUEDOC · FRANCE · EUROPE

TECHNICAL DETAILS

The Estate

It was in Latour de France that he chose to set up his domain. Occultum Lapidem is the first expression of this terroir. Then there followed 6 years of reflexion, observation and analysis to produce a precious, rare wine: v.i.t. The story continued near a little village called Lesquerde. Steep, craggy limestone, arid soil, battered by the tramontane wind... A wine wriggled free from the grasp of nature: L'esquerda. Eventually, Single Vineyard Selections r.i. and Chrysopée were able to reveal new nuances of this oh-so-precious terroir.

Wine Making

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

Food Suggestions

Pairs well with pasta, vegetarian and poultry dishes, lean fish, and aperitif.

TASTING NOTES

Pale yellow color with green tints. The wine exhibits citrus aromas (lemon, grapefruit) with smoky notes. Fresh and very aromatic attack. The palate is round, with a great acidity (coming from the later ripening sites at higher altitude). A lot of freshness on the finish mixed with salty notes, which express the minerality of the wine.

Grenache Blanc, Grenache Gris, & Macabeu grape blend. This wine contains allergens, sulfites.

SCAN >> More About This Wine





ATTRIBUTES

• Available Size: 750mL (12 pc)

ABV%: 13.5Class: White

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