

BILA HAUT

BILA HAUT 'L'ESQUERDA' COTES DU ROUSSILLON VILLAGES ROUGE

COTES DU ROUSSILLON VILLAGES • 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

Each plot is hand-harvesting between 15th September and 15th October. This is a late terroir because of the altitude and nature of soils. The grapes are destemmed and maceration lasts around 4 weeks. Extractions are carried out by pumping-over. Temperatures don't exceed 32°C. 10% of the wine was aged in oak casks and the balance in concrete tanks.

Food Suggestions

Pairs well with beef, pasta, and veal dishes.

TASTING NOTES

This wine has remarkably fresh notes and shows maturity with aromas of black fruits and warm spices. We find the soils of origin are revealed with floral notes of violet which are lightly smoky. We can find the same aromatic notes on the Northern Côtes-du-Rhône soils, which are the birthplace of the Syrah. The palate is both supple and powerful. Tannins are at the same time powerful and tight and the finish is fresh without any heaviness.

Grenache and Syrah grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Biodynamic
- Organic
- ABV%: 14.5
- Class: Red

REVIEWS

Jeb Dunnuck | 94
Wine Advocate - R. Parker | 93
Wine Spectator | 88

WWW.CHAPOUTIER.COM/EN/SHOP/OUR-ESTATES-AND-MAISONS/BILA-HAUT-

38



VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits