

Grapes

55% Syrah

45% Grenache

Region/Appellation

AOP Côtes-du-

Roussillon Villages

Alcohol by volume

14.50%

Residual Sugar

1.4 g/l

pH

3.67

Total Acidity

4.45 g/l

Drinking Window

2024 - 2025

Tasting Guide

A B **C** D E  
Light Medium Full

Tasting note printed

16/11/2024

# Bila-Haut Rouge 2022 6x75cl

## Winemaker Notes

Aromas of black cherry, on the palate this wine is fleshy and well-structured with the warm soils of the Roussillon area.

## Vineyard

The plots are located on the slopes of the high Agly Valley. They are composed of gneiss and schist from the Devonian Period with calcareous clay.

## Winemaking

Hand-harvest and entirely destemmed. The maceration lasts from 2 to 4 weeks according to daily tastings.

## Vintage

A mild, wet winter preceded the 2022 vintage, and was followed by an unprecedentedly hot summer with minimal rainfall. Extreme heat and drought conditions accelerated grape ripening, leading to an early harvest. In the face of adversity, the vines coped well, drawing from spring water reserves and delivering a vintage that showcases exceptional aromatic complexity, freshness and minerality.

## Food match

Grilled and Roasted Red Meats

Perfect with beef dishes and Mediterranean cuisine.

