

Grapes

65% Grenache Gris  
35% Grenache Blanc

Region/Appellation

AOP Collioure

Alcohol by volume

14.50%

Residual Sugar

less than 0.25 g/l

pH

3.2

Total Acidity

6.16 g/l

Drinking Window

2025 - 2033

Tasting Guide



Tasting note printed

05/02/2025

# Bila-Haut Chrysopée Blanc

## Sélection Parcellaire 2019

### 6x75cl

#### Winemaker Notes

Complex on the nose with notes of fleshy fruit such (apricots, peaches), followed by a floral bouquet. Full of minerality and salinity with great length on the finish.

#### Vineyard

The grapes come from vines growing in very old schist from the Primary era.

#### Winemaking

Vinification is carried out by the pressing of whole bunches. After a light settling at 12°C for 24 hours, the wine goes into demi-muid barrels. Alcoholic fermentation lasts several weeks. Ageing in demi-muid barrels lasts six months with stirring up of the lees (bâtonnage) over the first two months.

#### Vintage

An extremely hot vintage in the south of France, with rainfall at the end of the season providing much needed freshness.

#### Food match

Grilled and Roasted White Meats

Clam risotto

