Bila-Haut L'Esquerda 2015 6 x Magnums 6x150cl

Winemaker 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.

Vineyard

The vineyard of L'esquerda is constituted of hill top plains and slopes which are made of granitic soil. Its 350m altitude provides it a unique terroir. Each plot is hand-harvesting between 10th and 30th September. This is a late terroir because of the altitude and nature of soils.

Winemaking

The grapes are destemmed and maceration lasts around 4 weeks. Extractions are carried out by pumping-over. Temperatures don't exceed 32°C.

Vintage

The Languedoc Roussillon region bucked the trend this year. Unlike most French wine regions, the Roussillon was spared disastrous weather and extreme temperatures. Production in 2017 was higher than in 2016 and the vintage is of great quality.

Food match

Grilled and Roasted Red Meats

French daube Provençale Beef stew

Grapes
Syrah
Grenache
Carignan

Region/Appellation
AOP Côtes-du-Roussillon Villages Lesquerde

Alcohol by volume
15.00%

Residual Sugar
2.7 g/l

pH
3.82

Total Acidity
3.06 g/l

Drinking Window
2024 - 2036

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

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