

Grapes

Region/Appellation
Appellation Côtes du
Roussillon Villages
Latour de France

Alcohol by volume
14.50%

Drinking Window
2025 - 2035

Tasting Guide

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

Tasting note printed
05/02/2025

Bila-Haut V.I.T. 2020 6x75cl

Winemaker Notes

An expressive and complex wine with aromas of very ripe black fruits (elderberry & blackberry) along with some spicy scents (pepper & Garrigue). The palate has a great attack, with tight but silky tannins. You will notice the dominance of spicy scents, a lot of richness, a good length and very ethereal finish.

Vineyard

Grapes are hand-harvested, the Grenache is grown on gneiss soil & the syrah on calcareous clay.

Winemaking

The extraction is only performed by punching of the cap during a long maceration which lasts at least 4 weeks.

Vintage

The very mild winter was accompanied by heavy rainfall (+300mm accumulated in January). Spring continued with a rainy period, the likes of which are rarely seen in Roussillon (the equivalent of a whole year's rainfall in a single month). These beneficial Roussillon rains came just when the vines were at their most sensitive, particularly to mildew but due to quick adaptation of viticultural practices its development was contained, but not without a notable loss of volume. But in the end, the rains made it possible to regulate the vines for the summer, avoiding hydric stress and producing a more bountiful vintage than in 2019. The arrival of the summer was perfectly timed for the continued development of the grape bunches and the beginning of ripening. Even though it was very hot and very dry, the accumulated water reserves brought the healthy harvest to optimum ripeness. The 2020 harvest was much more condensed than other years: all picked in four weeks, erasing the maturity discrepancies between the whites of Collioure and Latour de France, among others. The Collioure vines took advantage of this sunny climate, without water stress, to produce pure, elegant wines. On Latour de France and Lesquerde, the water and summer heat contributed to very well-balanced, structured wines. The biodynamic wine-making process revealed silky tannins and a beautiful aromatic complexity.

Food match

Grilled and Roasted Red Meats

Catalan-style saddle of lamb

