



M. CHAPOUTIER BILA-HAUT

Côtes-du-Roussillon AOP

www.chapoutier.com

VARIETALS	Grenache Blanc, Grenache Gris, Macabeu
VINTAGE	2022
REGION	Côtes-du-Roussillon, Southern France
TECHNICAL DATA	Alcohol 13%
APPEARANCE	Pale yellow with green reflections.
NOSE	Expressive on citrus fruits (mainly lemon and grapefruit) with smoky notes.
PALATE :	The attack is frank and very aromatic. The mouth is ample with a very nice acidity (coming from high altitude granites). The finish is fresh and presents saline notes, witnesses of the minerality of the wine.
AGEING	Ageing lasts a few months in temperature controlled stainless steel tanks in order to keep freshness and enhance the minerality.
PAIRING	Stuffed calamari, all kind of seafood dishes and Mediterranean cuisine.
READINESS FOR DRINKING	Drink now or in the next 2 to 3 years.
RATINGS	92pts JAMESUCKLING.COM ̷
ORDER CODE	FR472