



M. Chapoutier Domaine de Bila-Haut

Golden-hued and Mediterranean at heart, this Grenache Gris-led cuvée marries ripe

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Alcohol :14,00 %

Composition: 90% Grenache Gris,
10% Grenache Blanc



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e apricot and peach with a sea-spray snap, finishing long, fine and mouth-watering.

Collioure Chrysopée Blanc 2020

Languedoc-Roussillon, France

Region and Vineyards

Collioure sits on the Mediterranean just north of the Spanish border, sharing its dramatic amphitheatre of vineyards with Banyuls. The vines cling to steep, dry-stone terraces of fractured **schist**, many trained as bush vines; mechanisation is nearly impossible and yields are naturally low. The sea moderates summer heat while the Tramontane wind keeps canopies healthy, concentrating flavour and preserving acidity—an ideal counterpoint to the region's abundant sunshine. Whites here are predominantly Grenache Blanc and **Grenache Gris**, yielding full-bodied wines with a saline, mineral thread.

Chrysopée's fruit comes specifically from very old Primary-era schists above the Côte Vermeille. Morning harvests capture marine coolness before the sun crests the Pyrenees' foothills. This combination of ancient rock, altitude shifts, and coastal air gives a distinctive profile: ripe stone fruit wrapped in iodine-tinged freshness and a tactile, almost crystalline length. Within the broader Roussillon mosaic, Collioure's coastal exposures and terrace viticulture mark it out as one of the **South of France's** most singular terroirs.

Winemaking

The blend is **90% Grenache Gris and 10% Grenache Blanc**. Bunches are pressed whole for gentle extraction, followed by a light settling at **12 °C for 24 hours** to clarify the juice without stripping aromatic precursors. Fermentation proceeds in **demi-muid** barrels over several weeks, building texture while maintaining fruit purity.

Élevage continues **six months in demi-muids**, with **bâtonnage** during the first two months to re-suspend lees and enhance mid-palate creaminess and length. The regimen frames the wine's saline drive with subtle weight and a polished, silky feel—richness without overt oak, and a finish that echoes Collioure's maritime imprint.



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Collioure Chrysopée Blanc 2020



Robert Parker (RP) : **93 Points** (2020)

A terrific white blend of 90% Grenache Gris and 10% Grenache Blanc, the 2020 Collioure Chrysopée Blanc comes from the appellation's schist soils, an eastern-facing site, and was made in demi-muids. Scents of honey, caramel, melon, white peach and lime all make appearances on the nose, while the full-bodied, silky-textured palate seems rounder and richer than the 2019, yet still retains tremendous length, with a sense of finesse and elegance. 444 cases produced.



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Collioure Chrysopée Blanc 2020

Tasting Notes

- **Color:** Intense golden hue with brilliant highlights.
- **Aroma:** Ripe apricot and peach lead, joined by white flowers and a whisper of sea breeze and stone.
- **Palate:** Fresh, saline attack; fleshy stone-fruit core; fine, schist-etched minerality; long, mouth-watering finish with refined, lees-borne texture.

Did you know?

Collioure and Banyuls share the same vertiginous, **schist**-terraced vineyards; the slope and narrow terraces make hand-harvesting essential. With the decline of vin doux naturel, top estates increasingly channel these sites into still Collioure—whites included.

Wine Pairing Ideas

- **Clam and saffron risotto:** the wine's salinity mirrors shellfish sweetness; creamy texture is lifted by bright acidity.
- **Roast chicken with lemon and thyme:** citrus and herbs chime with floral notes; lees weight matches succulence.
- **Salt-grilled turbot:** mineral backbone and gentle richness complement firm, delicately sweet fish.
- **Aged Comté:** nuttiness meets stone-fruit depth; saline finish cuts through the cheese's creaminess.



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