



VILA VOLTAIRE Gros Grains

REGION/ ORIGIN	Languedoc Coteaux d'Ensérune IGP	WINEMAKER	Stéphane Yerle
VINTAGE	2022	WINERY ESTABLISHED	2000
VARIETALS	80% Aramon 20% Cinsault	VINEYARD(S)	Estate vines
ALCOHOL	13%	AGE OF VINEYARD(S)	70 yrs old
FERMENTATION	Stainless steel Indigenous yeasts (bioprotection)	SOIL TYPE	Sand & limestone
AGING	3 months	ELEVATION	80 – 200 meters
BARREL TYPE	No wood aging	FARMING METHODS	Organic Certified
FILTER/FINING	Filter plate No fining	TOTAL PRODUCTION	13,000 bottles
TOTAL SULFUR/ RS	1 mg/l 0 g/l	HARVEST TIME	Mid September

*The winery chose its name after the famous French freedom writer known as Voltaire
For Vila Voltaire, the Languedoc IS that freedom - a freedom to make the wines that they love*

Vila Voltaire is the small personal passion project of winemaking rock star Stéphane Yerle. Stéphane is still a traveling winemaker throughout Europe, and over his career has been the consulting oenologist to both boutique and large production estates; places like Chateau Latour, Chateau Pibarnon, and Famille Fabre to name a few. Although from the Basque region of France, in 2000 he and his wife Cécile decided to buy some land in Languedoc to start a hobby winery that someday could be where they lay their hat – as Languedoc is where Stéphane believes to be the ‘most free’ region for making wine. Having started with just 1.5 hectare, they now farm 12 hectares of land, and since the beginning have worked organically to match their fully organic lifestyle. Nestled near St. Chinian and the Coteaux d'Ensérune, Stéphane works with a variety of grapes to showcase his skills and love for the region and is a leading expert on micro-oxygenation in wine, utilizing many vessels in his cellar to get the most from his grapes: amphora, acacia, French wood, concrete, etc. A true force in the Coteaux, these clean and expressive wines are growing a fan base around the world.

*Gros Grains = Big grapes
Aramon & Cinsault retain water from rains before harvest, this makes the harvested berries quite large*

The 2022 Gros Grains is made from 80% Aramon, a local grape of southern France that was prolific in the early 1900's, as well as 20% Cinsault. Both grapes have large berries near harvest if the rains come, thus the wine's name, from the extra swelling from the additional water. The grapes are harvested together and begin natural fermentation in stainless steel tank after bleeding about 40% of the juice off for rose, and to bring more concentration to this already light and juicy fresh red. Bio-protection is used, which is yeast that encourages healthy microorganisms to aid in the fermentation over bad bacteria and spoilage type yeasts, so that the entire process may be done without the use of sulfites, keeping the wine as exuberant and grape forward as possible. The resulting wine is absolute dynamite, fresh with juicy black raspberries, blueberries, and garrigue herbs on the nose. The palate is verging on a 'glou-glou' style, so easy and crushable in weight, but has lovely depth to the blue fruits and even has a touch of rustic tannin underneath.