



VILA VOLTAIRE La Faute

REGION/ ORIGIN	Languedoc Saint Chinian AOP	WINEMAKER	Stéphane Yerle
VINTAGE	2021	WINERY ESTABLISHED	2000
VARIETALS	100% Syrah	VINEYARD(S)	Estate vines
ALCOHOL	14%	AGE OF VINEYARD(S)	45 yrs old
FERMENTATION	Stainless Steel Indigenous yeasts (3 weeks skin contact)	SOIL TYPE	Clay & limestone
AGING	24 months	ELEVATION	180 - 200 meters
AGING VESSEL	Demi-muids (600L)	FARMING METHODS	Organic Certified
AGE OF BARRELS	Paper Plate Filter None	TOTAL PRODUCTION	4,000 bottles
FILTER/FINING		HARVEST TIME	September
TOTAL SULFUR/ RS	56 mg/l 1.54 g/l		

*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.

La Faute (the fault) is a guilty wine... a wine of 100% Syrah in a region that historically would not allow it

The 2021 *La Faute* is an expression of only Syrah, which used to be illegal in the AOP of Saint Chinian. This comes from a gorgeous garrigue plot of 45-year-old vines, nestled between Puisserguier and Cazedarnes, with ancient limestone and clay soils. The grapes are brought to the cellar and destemmed for their natural fermentation in steel tank, and after a long maceration, the grapes go through a soft vertical pressing, and continue through malo-lactic until being moved to 600L demi-muids. The wine rests on its fine lees for two years, with only 3 or 4 rackings during this time, and then a light paper filtration before bottling with a bit of sulfites. The result is aromatic and gorgeously dark in the glass. The nose is exuberant with grapefruit, black olive, blackcurrant, and truffle, leading to an opulent palate that evolves well in the glass or a decanter. It is long in the mouth without being heavy, and dances with different savory and dark fruit expressions, begging for hard cheeses or aromatic braised dishes.