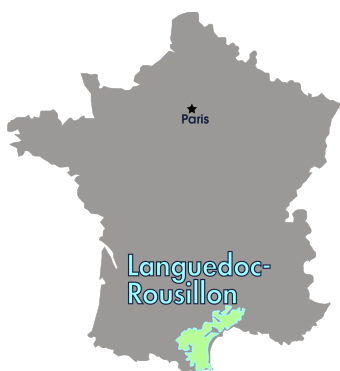


VILA VOLTAIRE

Les Orchis du Mazet



REGION/ ORIGIN	Languedoc Saint Chinian AOP	WINEMAKER	Stéphane Yerle
VINTAGE	2019	WINERY ESTABLISHED	2000
VARIETALS	60% Grenache, 30% Carignan, 10% Syrah	VINEYARD(S)	Estate vines
ALCOHOL	14.69%	AGE OF VINEYARD(S)	25 years old Carignan — 100 yrs old
FERMENTATION	Stainless Steel Indigenous yeasts	SOIL TYPE	Limestone & clay
AGING	12 months	ELEVATION	180 - 200 meters
AGING VESSEL	Amphora (160L) (French clay)	FARMING METHODS	Organic Certified
FILTER/FINING	Paper Plate Filter None	TOTAL PRODUCTION	7,398 bottles
TOTAL SULFUR/ RS	49 mg/l 1.18 g/l	HARVEST TIME	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.

Stephane is a master of working with ‘micro oxygenation’ through different vessels. He helped design the 160-liter clay Amphora for this wine, which comes from Carcassonne down the road, and has extremely thin walls for extra air exchange

The 2019 Les Orchis du Mazet is a gorgeous and rustic Saint Chinian from mostly Grenache vines, century-old Carignan, and Syrah. The vineyards are planted next to plots of classic garrigue, in between Puisserguier and Cazedarnes, where clay and limestone are the predominant soils. The clusters of grapes are only partially destemmed and go into stainless steel for a natural fermentation with no use of sulfites (but it does see bioprotection to aid in the healthy microbial activity). After a fairly quick malolactic fermentation, the wine ages on only its fine lees in Stéphane's unique 160-liter amphora (he helped design them) for nearly a year before bottling, to aid in micro-oxygenation for the rough Carignan. The final wine shows off the finesse of Grenache and structure of old Carignan, and gives lovely and complex aromas of cocoa, marmalade, and wild herbs. The mouth has a substantial grip of tannin, while still having a fresh lift that can keep the wine paring well with white meats and even sophisticated preparations of seafood.