



VILA VOLTAIRE Puech Auriol Blanc

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| REGION/ ORIGIN | Languedoc Coteaux d'Ensérune IGP | WINEMAKER | Stéphane Yerle |
| VINTAGE | 2020 | WINERY ESTABLISHED | 2000 |
| VARIETALS | 70% Chardonnay 30% Carignan Blanc | VINEYARD(S) | Estate vines |
| ALCOHOL | 13.5% | AGE OF VINEYARD(S) | Chard – 20 yrs old CB – 70 yrs old |
| FERMENTATION | Acacia & Steel Indigenous yeasts | SOIL TYPE | Sand & limestone & old oyster fossils |
| AGING | 5 months | ELEVATION | 80 - 200 meters |
| AGING VESSEL AGE OF BARRELS | Acacia barrels – 300L | FARMING METHODS | Organic Certified |
| FILTER/FINING | Paper Plate Filter Bentonite | TOTAL PRODUCTION | 10,000 bottles |
| TOTAL SULFUR/ RS | 69 mg/l 0 g/l | HARVEST TIME | Chard – late August CB – early 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 Stéphan 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.

Puech Auriol is the name of the first hill that Stephane & Cecile bought grapes for Vila Voltaire

The 2020 Puech Auriol Blanc is a dynamic blend of the estate's 20-year-old vine Chardonnay, arguably France's most important white variety, and the unique and very fresh southern French grape Carignan Blanc (from 70-year-old vines). The sandy limestone soils in these vineyards are full of ancient oyster fossils, which only add to the wine's sea influence from the Mediterranean just to the south. The grapes are gently pressed once in the cellar, exposed to oxygen without the use of sulfur, and then must-browning before natural fermentation. The grapes co-ferment for about one month with nothing done to them until the wine is moved with its fine lees to both acacia barrels and new tanks. At this point, there is weekly batonnage for several months before a small dose of sulfites, a light filtration, and bottling. The result is brilliant, showcasing beautiful floral components, lemon zest, and salty sea air. The texture in the mouth is very fresh yet has a wonderful weight full of citrus, green pears, and salty minerality, with a lovely clean finish.