



VILA VOLTAIRE Puech Auriol Orange

REGION/ ORIGIN	Languedoc Coteaux d'Enserune IGP	WINEMAKER	Stéphane Yerle
VINTAGE	2021	WINERY ESTABLISHED	2000
VARIETALS	100% Villard Blanc	VINEYARD(S)	Estate vines
ALCOHOL	13.62%	AGE OF VINEYARD(S)	15 years old
FERMENTATION	Stainless Steel Indigenous yeasts (10 days skin contact)	SOIL TYPE	Sand & limestone & old oyster fossils
AGING	6 months	ELEVATION	80 - 200 meters
AGING VESSEL	Amphora, Acacia wood,	FARMING METHODS	Organic Certified
AGE OF BARRELS	used oak barrels	TOTAL PRODUCTION	1,333 bottles
FILTER/FINING	Paper Plate Filter Bentonite	HARVEST TIME	Late September
TOTAL SULFUR/ RS	59 mg/l .68 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'Enserune, 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 2021 Puech Auriol Orange is a skin-fermented expression of a local and not well-known grape variety called Villard Blanc. The vineyard plot is on a terraced slope where almost every terrace is a slightly different composition of soil, ranging from sandy marl, to rolled pebbles, to oyster fossil filled limestone. This, along with the nature of the grape and the gorgeous fruit trees and forest that surround, lead to a very layered grape that has lovely acidity and texture, perfect for extended skin time. Once at the cellar, the fermentation takes place in tank (with 10 days of skin contact before pressing), and is then moved to 160L amphora, acacia wood, and a few used oak barrels for aging. After a paper filtration, the wine is bottled with a bit of sulfites and released to the market. Although fermented with skins, the color of the grape is not remarkably dark, so the wine shows a lovely golden hue versus an ‘orange’ look. But the layers it adds to the final wine is noticeable and full of great texture. A complex nose of spice, white fruit, and wildflowers leads to a very full palate backed with acidity, mineral, cedar, and white peach.