



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 2022 Puech Auriol Rose is a light and freshly delicate rosé from the estate that comes from the bleed of the Gros Grains wine. Coming from a blend of 80% Aramon and 20% Cinsault (both grapes that gain extra juicy weight before harvest and are perfectly suited to bleed), the grapes are destemmed and crushed with a bit of bioprotection, and then spend about 3-4 hours macerating without sulfites before a gravity vatting. After this bleed, the blend spontaneously ferments in stainless steel tanks, and is racked 10 days after it's complete, only having started malolactic to give a bit of round texture to the palate. The result is spectacularly fresh, full of blackcurrant, citrus, and rose in the nose, and leads to a vibrant and bright mouth feel, full of acidity, brambly berries, and a clean and expressive finish. A wonderful rosé to drink in the sun, or to pair with fatty cheese, fatty meats, or grilled fish.