



## VILA VOLTAIRE Puech Auriol Rouge

REGION/ ORIGIN	Coteaux d'Ensérune IGP Languedoc	WINEMAKER	Stéphane Yerle
VINTAGE	2019	WINERY ESTABLISHED	2000
VARIETALS	100% Carignan	VINEYARD(S)	Estate vines
ALCOHOL	14%	AGE OF VINEYARD(S)	70 yrs old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Clay & limestone
AGING	12 months	ELEVATION	100 meters
AGING VESSELS	50% 160L Amphora	FARMING METHODS	Organic Certified
AGE OF BARRELS	50% 600L Tonneau	TOTAL PRODUCTION	10,000 bottles
FILTER/FINING	Paper Plate Filter No fining	HARVEST TIME	End of September
TOTAL SULFUR/ RS	80 mg/l 0 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 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 2019 Puech Auriol Rouge comes from a beautiful 70-year-old bush vine Carignan vineyard in the Saint-Chinian region of Languedoc. In the DOP of Saint-Chinian, 100% Carignan is not allowed and must be blended, thus why this wine bears the IGP designation of Coteaux d'Ensérune instead. About 20% of the grapes remain in whole clusters, which aids for a slower natural fermentation that lasts about three weeks in stainless steel, and the wine is then aged for one year in both 160-liter (French) clay amphora, as well as used 600L French Tonneau. The aromatics are lively with licorice, black pepper, clove, and garrigue, leading to a delicious and very balanced palate that accentuates the savory nose with dark juicy fruit. Lovely acidity fills the mouth, silky tannins, and a depth of structure that really speaks to a sense of place, as the terroir and garrigue herbs come into focus alongside the bright and fresh fruit-forward palate.