

Vila Voltaire 'Puech Auriol' Orange

(Coteaux d'Enserune IGP)

100% Villard Blanc



The 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. 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. A complex nose of spice, white fruit, and wildflowers leads to a very full palate backed with acidity, mineral, cedar, and white peach.

Bon Vivant

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