



Bila Haut White 2010

Cotes du Roussillon by M.
Chapoutier **90 Points**

“A strikingly colorful aromatic display features pink grapefruit, peony, honeysuckle, and golden raspberry, all of which combine on a juicy, mouthwateringly saline palate, finishing with superb refinement and length.”

Imported by HB Wine Merchants, New York, NY



Bila Haut White 2010

Cotes du Roussillon by M.
Chapoutier **90 Points**

“A strikingly colorful aromatic display features pink grapefruit, peony, honeysuckle, and golden raspberry, all of which combine on a juicy, mouthwateringly saline palate, finishing with superb refinement and length.”

Imported by HB Wine Merchants, New York, NY



Bila Haut White 2010

Cotes du Roussillon by M.
Chapoutier **90 Points**

“A strikingly colorful aromatic display features pink grapefruit, peony, honeysuckle, and golden raspberry, all of which combine on a juicy, mouthwateringly saline palate, finishing with superb refinement and length.”

Imported by HB Wine Merchants, New York, NY



Bila Haut White 2010

Cotes du Roussillon by M.
Chapoutier **90 Points**

“A strikingly colorful aromatic display features pink grapefruit, peony, honeysuckle, and golden raspberry, all of which combine on a juicy, mouthwateringly saline palate, finishing with superb refinement and length.”

Imported by HB Wine Merchants, New York, NY



Bila Haut White 2010

Cotes du Roussillon by M.
Chapoutier **90 Points**

“A strikingly colorful aromatic display features pink grapefruit, peony, honeysuckle, and golden raspberry, all of which combine on a juicy, mouthwateringly saline palate, finishing with superb refinement and length.”

Imported by HB Wine Merchants, New York, NY



Bila Haut White 2010

Cotes du Roussillon by M.
Chapoutier **90 Points**

“A strikingly colorful aromatic display features pink grapefruit, peony, honeysuckle, and golden raspberry, all of which combine on a juicy, mouthwateringly saline palate, finishing with superb refinement and length.”

Imported by HB Wine Merchants, New York, NY



Bila Haut Red 2009

Cotes du Roussillon Villages by
M. Chapoutier **89 Points**

“Blueberry in fresh and distilled form; fennel and licorice; almond and cherry pit; crushed stone and peat entertain nose and palate, with glycerol richness helping to ameliorate the considerable grain of tannin, and leading to a finish of satisfying length,.. **This excellent value should drink well for at least the next 2-3 years.**”



Bila Haut Red 2009

Cotes du Roussillon Villages by
M. Chapoutier **89 Points**

“Blueberry in fresh and distilled form; fennel and licorice; almond and cherry pit; crushed stone and peat entertain nose and palate, with glycerol richness helping to ameliorate the considerable grain of tannin, and leading to a finish of satisfying length,.. **This excellent value should drink well for at least the next 2-3 years.**”



Bila Haut Red 2009

Cotes du Roussillon Villages by
M. Chapoutier **89 Points**

“Blueberry in fresh and distilled form; fennel and licorice; almond and cherry pit; crushed stone and peat entertain nose and palate, with glycerol richness helping to ameliorate the considerable grain of tannin, and leading to a finish of satisfying length,.. **This excellent value should drink well for at least the next 2-3 years.**”



Bila Haut Red 2009

Cotes du Roussillon Villages by
M. Chapoutier **89 Points**

“Blueberry in fresh and distilled form; fennel and licorice; almond and cherry pit; crushed stone and peat entertain nose and palate, with glycerol richness helping to ameliorate the considerable grain of tannin, and leading to a finish of satisfying length,.. **This excellent value should drink well for at least the next 2-3 years.**”



Bila Haut Red 2009

Cotes du Roussillon Villages by
M. Chapoutier **89 Points**

“Blueberry in fresh and distilled form; fennel and licorice; almond and cherry pit; crushed stone and peat entertain nose and palate, with glycerol richness helping to ameliorate the considerable grain of tannin, and leading to a finish of satisfying length,.. **This excellent value should drink well for at least the next 2-3 years.**”



Bila Haut Red 2009

Cotes du Roussillon Villages by
M. Chapoutier **89 Points**

“Blueberry in fresh and distilled form; fennel and licorice; almond and cherry pit; crushed stone and peat entertain nose and palate, with glycerol richness helping to ameliorate the considerable grain of tannin, and leading to a finish of satisfying length,.. **This excellent value should drink well for at least the next 2-3 years.**”



Bila Haut Red 2008

Occultum Lapidem Latour de France
by M. Chapoutier **92 Points**

“mingles pungently resinous herbs, tart-edged fresh black fruits, and beef marrow in a context of textural richness yet surprising levity and uncanny sheer refreshment for a red wine. Persistently high-toned evocations of flowers and garrigue herbs as well as a mouthwatering salinity add to the allure and the finish here will leave your tongue delightfully tingling and panting for repeat sips.”



Bila Haut Red 2008

Occultum Lapidem Latour de France
by M. Chapoutier **92 Points**

“mingles pungently resinous herbs, tart-edged fresh black fruits, and beef marrow in a context of textural richness yet surprising levity and uncanny sheer refreshment for a red wine. Persistently high-toned evocations of flowers and garrigue herbs as well as a mouthwatering salinity add to the allure and the finish here will leave your tongue delightfully tingling and panting for repeat sips.”



Bila Haut Red 2008

Occultum Lapidem Latour de France
by M. Chapoutier **92 Points**

“mingles pungently resinous herbs, tart-edged fresh black fruits, and beef marrow in a context of textural richness yet surprising levity and uncanny sheer refreshment for a red wine. Persistently high-toned evocations of flowers and garrigue herbs as well as a mouthwatering salinity add to the allure and the finish here will leave your tongue delightfully tingling and panting for repeat sips.”



Bila Haut Red 2008

Occultum Lapidem Latour de France
by M. Chapoutier **92 Points**

“mingles pungently resinous herbs, tart-edged fresh black fruits, and beef marrow in a context of textural richness yet surprising levity and uncanny sheer refreshment for a red wine. Persistently high-toned evocations of flowers and garrigue herbs as well as a mouthwatering salinity add to the allure and the finish here will leave your tongue delightfully tingling and panting for repeat sips.”



Bila Haut Red 2008

Occultum Lapidem Latour de France
by M. Chapoutier **92 Points**

“mingles pungently resinous herbs, tart-edged fresh black fruits, and beef marrow in a context of textural richness yet surprising levity and uncanny sheer refreshment for a red wine. Persistently high-toned evocations of flowers and garrigue herbs as well as a mouthwatering salinity add to the allure and the finish here will leave your tongue delightfully tingling and panting for repeat sips.”



Bila Haut Red 2008

Occultum Lapidem Latour de France
by M. Chapoutier **92 Points**

“mingles pungently resinous herbs, tart-edged fresh black fruits, and beef marrow in a context of textural richness yet surprising levity and uncanny sheer refreshment for a red wine. Persistently high-toned evocations of flowers and garrigue herbs as well as a mouthwatering salinity add to the allure and the finish here will leave your tongue delightfully tingling and panting for repeat sips.”