



HUGO & PAULINE VILLA

VIN DE FRANCE HISTOIRE DE GOSSES

Hugo and Pauline Villa grew up at the side of their father, grower Pierre-Jean Villa, immersed in the wine culture of the Northern Rhône. In 2022, after years of securing top fruit sources and defining their style through small-scale experimentation, they launched their own range of wines. While Pierre-Jean's wines have always been made with an eye towards *vins de gastronomie*, Hugo and Pauline have pursued a more contemporary, farm-to-table style emphasizing camaraderie, joy and drinkability.



VINEYARD

- Site:** The vines are in the hills of Saint-Julien-en-Saint-Alban at the southern end of the northern Rhône.
- Soil:** Gneiss with chalky marl overtop of granite bedrock.
- Vines:** From a parcel planted in the 1970s. Hugo and Pauline are focused on farming without pesticides, herbicides or synthetic fungicides and in developing agroforestry.
- Varieties:** Syrah.

CELLAR

- Vinification & Aging:** Fruit is destemmed and ferments are spontaneous in concrete and steel, followed by an *élevage* of 12 months in mostly older 500 and 600L *demi-muids* for two-thirds of the wine with the rest raised in steel.
- Production:** 10,000 bottles.
- Profile:** Floral and spicy aromas, a crisp palate, and a deliciously smooth, refined finish.