



## HUGO & PAULINE VILLA

### QUESTION D'ÉQUILIBRE

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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.

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#### VINEYARD

- Site:** The vines are in the IGP of Collines Rhodaniennes (effectively, the whole of the northern Rhône viticultural area, but with less restrictions than AOP).
- Soil:** Thin schist and gneiss on top of granite.
- Vines:** Harvest is by hand on the early side. Hugo and Pauline are focused on farming without pesticides, herbicides or synthetic fungicides and in developing agroforestry.
- Varieties:** Viognier.

#### CELLAR

- Vinification & Aging:** Ferments are spontaneous, and two-thirds of the wine is aged in steel while the rest is brought up in older barrels and *demi-muids*.
- Production:** 8,000 bottles.
- Profile:** A Viognier with freshness and tension rather than voluptuousness.
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