



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE

Syrah

Beautiful deep ink colour. Dominated by red fruit fragrances with notes of vanilla, moving to coffee roasted fragrances. The mouth is intense, full bodied with beautiful silky tannins. The finale offers a hint of fruits with alcohol. To enjoy with red meat and spicy food.

FICHE TECHNIQUE

Appellation

IGP Pays d'Oc

Millésime

2007

Cépages

100% syrah

Rendement

35Hl/Ha

Degré

14.5% vol

Terroir

Clay Limestone

Vinification

The whole grapes are placed in vats. The process of fermentation starts naturally at 25°. It starts with the juice that runs from burst grapes and also takes place into each grape. The maceration lasts from 5 days, it allows the full extraction of fruit flavours during one month.

Élevage

Oak fermentation : the wine is barrel fermented.
It is bottled and stocked in piles in an appropriate cellar.