



# CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## VILLA BLANCHE

### Syrah

Very intense purplish colour. The nose is powerful with notes of black, jammy fruit evolving to garrigue spices mixed with forest floor and dill. The mouth is full, round and opulent, packed with ripe fruits such as prune, fig and blackberry with superbly vanilla and toasted finish. This extremely luscious wine is a concentration of all the sun of the South.

#### FICHE TECHNIQUE

**Appellation**

IGP Pays d'Oc

**Millésime**

2016

**Cépages**

100% Syrah

**Degré**

13,5% alc./vol

**Terroir**

Clay and limestone. The climate is typically Mediterranean, warm and sunny with low rainfall. Winters are mild, summers are hot and usual dry conditions allow the grapes to ripen fully. Vines are ploughed. We do not use weed killer. Pruning is short to regulate the vine's growth and its yields.

**Vinification**

Grapes are 50% crushed and fully de-stemmed. Cold maceration during 7 days at 5°C then traditional vinification at 25°C. The vatting period lasts 4 weeks.

**Élevage**

50% of the wine is aged for 6 months in oak barrels. The remaining 50% is raised in tanks on fine lees.

#### RÉCOMPENSES

**Raymond Chan**

17.5 /20 \*\*\*\* . This is a rich, plush and juicy, black-fruited Syrah with pepper

**Wine Merchant 2018**

Top 100

**Sam Kim (Wine Orbit) 2018**

91/100



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## RÉCOMPENSES

**Jancis Robinson 30/09/2017**

16/20 Simple but immensely drinkable!

**Bettane & Desseauve 2018**

14.5/20

**Syrah du Monde 2017**

Silver medal - in the first 36th best french Syrah on 372 samples tasted

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## PRESSE

**Matthew Jukes Review - February 2018 - 10/2018**