



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

2010

Cépages

100% : Syrah

Rendement

30 hectolitres/hectare

Degré

13.0 °

Terroir

The climate is typically mediterranean, warm and sunny with a low rainfall.

Winters are mild, summers are hot and usual drought conditions fully matured the grapes.

Concerning the culture : vines are ploughed. We do not use weedkiller. Pruning is short to regulate the vine's growth and its grapes yields.

The vines shoots are tied up along vines to be given the favourable angle to ripen the grapes.

Vinification

The grapes are picked up by machines at the best maturity. The stalks are taken off to avoid vegetal tastes.

The whole grapes are placed in vats. The process of fermentation starts naturally. It starts with the juice that runs from burst grapes and also takes place into each grape. The maceration lasts from 8 days, it allows the full extraction of fruit flavours.

Élevage

Vat fermentation.

It is bottled and stocked in piles in an appropriate cellar.