

VILLA BLANCHE
Syrah

Bright, dense crimson red hue. This vintage is more mature than the 2012 with black and red fruit aromas such as strawberry, blackcurrant and blackberry. It is smooth and fruity on the palate, with a good balance between structure and elegance. Nice silky tannins and a rich, delicious finish with notes of liquorice, spice and herbs. The 2013 is a more complex and substantial wine than previous vintages.

FICHE TECHNIQUE

Appellation
IGP Pays d'Oc

Millésime
2013

Cépages
100% Syrah

Degré
13,5% alc./vol

Terroir
Volcanic, 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 30% crushed and fully de-stemmed. Traditional vinification at 28°C. The vatting period lasts 3 weeks. Two different Syrah profiles are blended together: one is very fresh (20%) and the other is riper (80%).

Élevage
10% of the wine is aged for three months in oak barrels of 2 vintages. The remaining 90% is raised in tanks on fine lees.

PALMARÈS

TOP 100 - Sud de France
TOP 100 - TROPHY

Syrah du Monde 2015
Silver medal - French Syrah : 15th position

Guide Gilbert & Gaillard 2015
Gold Medal

PAYS D'OC
Indication Géographique Protégée
Vins de cépages

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Jancis Robinson
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