



# CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## 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.

#### RÉCOMPENSES

**TOP 100 - Sud de France**

TOP 100 - TROPHY

**Syrah du Monde 2015**

Silver medal - French Syrah : 15th position

**Guide Gilbert & Gaillard 2015**

Gold Medal



# CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



**Jancis Robinson**  
15.5 / 20