



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE

Syrah

A very dense garnet red. A nose of great expressivity with strawberry and cocoa, but also prune, violet and a touch of curry spice. In the mouth the tannins are supple, smooth, and harmonious. Blackcurrant notes precede mocha, coconut, mint and black pepper. Here we have the finest expression of a magnificent Syrah grown at altitude, which gives a wine that is both powerful but also very succulent and elegant.

FICHE TECHNIQUE

Appellation

IGP Pays d'Oc

Millésime

2023

Cépages

100% Syrah

Degré

14 % alc./vo

Terroir

Limestone clay.

Typically Mediterranean climate with mild winters and hot, sunny summers with low rainfall. Mild winters, hot summers, regular droughts and the omnipresent regular droughts and the omnipresent wind ensure optimum concentration of the grapes.

Vinification

50% of the grapes are crushed and destemmed. Cold pre-fermentation maceration for 4 days at 2°C, followed by traditional vinification at 28°C. Total vatting time 3 weeks. Malolactic fermentation carried out on wine racked into vats.

Élevage

60 % in concrete vats

40 % in barrel

For 6 months