

VILLA BLANCHE
Syrah

An intense red-purple colour. The nose is expressive, with blackberry, plum, fresh fig and crushed strawberry followed, after airing, by laurel and nutty notes. In the mouth the tannins are well integrated, supple, and smooth, with aromas of strawberry and blackcurrant accompanied by mocha, vanilla and a discreet touch of black pepper on the finish. An altitude Syrah of great elegance that is both structured and luscious.

FICHE TECHNIQUE

Appellation
IGP OC Syrah

Millésime
2024

Cépages
Syrah 100%

Degré
14,5% alc./vol

Terroir
Clay and limestone
The climate is typically Mediterranean, mild and sunny with low rainfall.

Vinification
The grapes are destemmed but not crushed. Traditional vinification with daily pumping over for 30 minutes for one week. Fermentation temperature between 24°C et 28°C. Total vatting time 3 weeks. Malolactic fermentation takes place in vat on racked wine.

Élevage
60 % in concrete vats
40 % in barrel
For 6 months

PALMARÈS

Syrah du Monde 2025
Gold medal

PAYS D'OC
Indication Géographique Protégée
Vins de cépages

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