



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



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.

TECHNICAL SHEET

Appellation

IGP OC Syrah

Vintage

2024

Varieties

Syrah 100%

Alcohol

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.

Ageing

60 % in concrete vats

40 % in barrel

For 6 months

RECOGNITION AND AWARDS

Syrah du Monde 2025

Gold medal