



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE

Syrah

A deep purple red colour. The nose reveals powerful aromas of black cherry, blackberry and blackcurrant. Then liquorice and black pepper emerge, followed by notes of cocoa and dark chocolate. On the palate, there are hints of red berries such as strawberry and blueberry, followed by spicy notes of cinnamon, turmeric and vanilla. The tannins are supple, mellow and well-rounded. A delicious cuvée with excellent length.

TECHNICAL SHEET

Appellation

IGP Pays d'Oc

Vintage

2025

Varieties

100% Syrah

Alcohol

13,5% alc./vol

Terroir

Clayey limestone, the climate is typically Mediterranean, mild and sunny with low rainfall.

Vinification

Grapes destemmed and not crushed. Traditional vinification with daily pumping over for 30 minutes for one week. Fermentation temperature between 24°C and 28°C. Total vatting time of 3 weeks. Malolactic fermentation carried out on wine racked into vats.

Ageing

Concrete tank: 60% of volume

Barrels: 40% of volume

Duration: 6 months