

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.

FICHE TECHNIQUE

Appellation
IGP Pays d'Oc

Millésime
2025

Cépages
100% Syrah

Degré
13,5% alc./vol

Terroir
Clay 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.

Élevage
Concrete tank: 60% of volume
Barrels: 40% of volume
Duration: 6 months

PAYS D'OC
Indication Géographique Protégée
Vins de cépages

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