



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE

Syrah

Deep purple red colour. This vintage is fresher than the 2013 with aromas of red fruits, blackcurrant, blackberry and spices. The mouth is well balanced, round and fruity. Notes of truffles and gunflint. Tannins are soft with a generous finish of spices. Very nice balance on this vintage clearly elegant.

TECHNICAL SHEET

Appellation

IGP Pays d'Oc

Vintage

2014

Varieties

100% Syrah

Alcohol

13,5% alc./vol

Terroir

Volcanic, clay and limestone. The climate is typically Mediterranean, warm and sunny with low rainfall. Winters are mild, summers are hot and usual dry conditions allow the grapes to ripen fully. Vines are ploughed. We do not use weed killer. Pruning is short to regulate the vine's growth and its yields.

Vinification

Grapes are 30% crushed and fully de-stemmed. Traditional vinification at 28°C. The vatting period lasts 3 weeks. Two different Syrah profiles are blended together: one is very fresh (20%) and the other is riper (80%).

Ageing

10% of the wine is aged for three months in oak barrels of 2 vintages. The remaining 90% is raised in tanks on fine lees.

RECOGNITION AND AWARDS

Top 100 The Wine Merchant

Highly Recommended by The Wine Merchant

Competition Syrah du Monde 2016

Silver medal

IWC 2016

Bronze medal

Jancis Robinson 2016



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15.5 / 20 : Lots of thick chewy tannins, purple tasting, like char-grilled black figs.

Guide Gilbert & Gaillard 2016
Gold Medal

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www.carmel-joseph.com