

VILLA BLANCHE
Syrah

Very deep garnet red. Very expressive nose of red fruit complemented by notes of truffle and black olive. The palate is taut and elegant with a freshness that offers superbly subtle spicy and floral notes. Finely grained tannins accompany a supple smoothness and great depth. A powerful and succulent wine. A magnificent Syrah from the South.

FICHE TECHNIQUE

Appellation
IGP Pays d'Oc

Millésime
2015

Cépages
100% Syrah

Degré
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 50% crushed and fully de-stemmed. Traditional vinification at 28°C. The vatting period lasts 3 weeks.

Élevage
20% of the wine is aged for three months in oak barrels of 2 vintages. The remaining 80% is raised in tanks on fine lees.

PAYS D'OC
Indication Géographique Protégée
Vins de cépages

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