



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE

Syrah

Very intense purplish colour. The nose is powerful with notes of black, jammy fruit evolving to garrigue spices mixed with forest floor and dill. The mouth is full, round and opulent, packed with ripe fruits such as prune, fig and blackberry with superbly vanilla and toasted finish. This extremely luscious wine is a concentration of all the sun of the South.

TECHNICAL SHEET

Appellation

IGP Pays d'Oc

Vintage

2016

Varieties

100% Syrah

Alcohol

13,5% alc./vol

Terroir

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. Cold maceration during 7 days at 5°C then traditional vinification at 25°C. The vatting period lasts 4 weeks.

Ageing

50% of the wine is aged for 6 months in oak barrels. The remaining 50% is raised in tanks on fine lees.

RECOGNITION AND AWARDS

Raymond Chan

17.5 /20 **** . This is a rich, plush and juicy, black-fruited Syrah with pepper

Wine Merchant 2018

Top 100

Sam Kim (Wine Orbit) 2018

91/100



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RECOGNITION AND AWARDS

Jancis Robinson 30/09/2017

16/20 Simple but immensely drinkable!

Bettane & Desseauve 2018

14.5/20

Syrah du Monde 2017

Silver medal - in the first 36th best french Syrah on 372 samples tasted

PRESS

Matthew Jukes Review - February 2018 - 10/2018