

VILLA BLANCHE
Syrah

Beautiful deep dark colour. Dominated by black fruit aromas (blackberry, blackcurrant, fig). The mouth is intense, full bodied with beautiful silky tannins. Ends on a hint of fruits with alcohol. Perfect with red meat and spicy food.

FICHE TECHNIQUE

Appellation
IGP Pays d'Oc

Millésime
2012

Cépages
100% Syrah

Degré
13% 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
The grapes are picked by machine at the optimum maturity, early in the morning to avoid oxidization. Cold maceration for 5 days at 2°C. Then traditional vinification at 25°C. We blend two Syrahs with different profiles : one fresh and lively, the other more mature.

Élevage
30% of the wine is aged for two months in oak barrels of 2 vintages. The remaining 70% is raised in tanks on fine lees.

PALMARÈS

Jancis Robinson
Dégustation Juillet 2013 : 16/20

Concours national – IGP France
Gold Medal

PRESSE

PAYS D'OC
Indication Géographique Protégée
Vins de cépages

www.calmel-joseph.com

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