

VILLA BLANCHE
Syrah

Beautiful deep ink colour.Dominated by red fruit fragrances with notes of vanilla, moving to coffee roasted fragrances. The mouth is intense, full bodied with beautiful silky tannins. The finale offers a hint of fruits with alcohol. To enjoy with red meat and spicy food.

FICHE TECHNIQUE

Appellation
IGP Pays d'Oc

Millésime
2010

Cépages
100% : Syrah

Production
30 hectolitres/hectare

Degré
13.0 °

Terroir
The climate is typically mediterranean, warm and sunny with a low rainfall.
Winters are mild, summers are hot and usual drought conditions fully matured the grapes.
Concerning the culture : vines are ploughed.We do not use weedkiller.Pruning is short to regulate the vine's growth and its grapes yields.
The vines shoots are tied up along vires to be given the favourable angle to ripen the grapes.

Vinification
The grapes are picked up by machines at the best maturity. The stalks are taken off to avoid vegetal tastes.
The whole grapes are placed in vats. The process of fermentation starts naturally. It starts with the juice that runs from burst grapes and also takes place into each grape. The maceration lasts from 8 days, it allows the full extraction of fruit flavours.

Élevage
Vat fermentation.
It is bottled and stocked in piles in an appropriate cellar.

PAYS D'OC
Indication Géographique Protégée
Vins de cépages

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