

CRÉATEURS DE GRANDS VINS

en Languedoc-Roussillon



VILLA BLANCHE

Syrah

A beautiful clear, red-purple colour. The nose is full and balanced with superb aromatic power with, as so often, wild strawberry, blackberry, fresh fig, laurel, and white pepper, followed by nutty notes of walnut and hazelnut before culminating in notes of cacao and vanilla. In the mouth the tannins are well integrated, supple, and smooth. The sensation is one of silky creaminess with notes of blackcurrant, coconut, and mocha finishing on redcurrant and vanilla pod. A wine that delights us every year with its supremely elegant expression of Languedoc Syrah. Pleasure guaranteed!

FICHE TECHNIQUE

Appellation

IGP Pays d'Oc

Millésime

2022

Cépages

100% Syrah

Degré

14 % alc./vol

Terroir

Limestone clay.

Typically Mediterranean climate with mild winters and hot, sunny summers with low rainfall.

Vinification

50% of the grapes are crushed, total destemming. Cold pre-fermentation maceration for 4 days at 4°C, followed by traditional vinification at 28°C. Total vatting time 3 weeks

Élevage

70 % in concrete vats 30 % in barrel For 6 months