



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



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 oxidation. 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.

RÉCOMPENSES

Jancis Robinson

Dégustation Juillet 2013 : 16/20

Concours national – IGP France

Gold Medal

PRESSE



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Foodepedia - 02/2016

- 2 -

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