VILLA BLANCHE
Syrah

Very intense colour veering towards violet. The 2017 vintage is in the same vein as 2016, with powerful black fruit aromas such as blackcurrant and blackberry, and also notes of spice, of garrigue, underwood and truffle. Smooth and opulent in the mouth, full of ripe fruit reminiscent of fig and blackberry with a lovely vanilla and toasted finish. This very moreish wine with its magnificent tannins and fine balance encapsulates all the power of the southern sun in your glass.

TECHNICAL SHEET

Appellation
IGP Pays d'Oc

Vintage
2017

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

bettane+desseauve 2020
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