



# CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## 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**

2007

**Cépages**

100% syrah

**Rendement**

35Hl/Ha

**Degré**

14.5% vol

**Terroir**

Clay Limestone

**Vinification**

The whole grapes are placed in vats. The process of fermentation starts naturally at 25°. It starts with the juice that runs from burst grapes and also takes place into each grape. The maceration lasts from 5 days, it allows the full extraction of fruit flavours during one month.

**Élevage**

Oak fermentation : the wine is barrel fermented.  
It is bottled and stocked in piles in an appropriate cellar.