

CRÉATEURS DE GRANDS VINS en Languedoc-Roussillon



VILLA BLANCHE Syrah

A very dense garnet red. A nose of great expressivity with strawberry and cocoa, but also prune, violet and a touch of curry spice. In the mouth the tannins are supple, smooth, and harmonious. Blackcurrant notes precede mocha, coconut, mint and black pepper. Here we have the finest expression of a magnificent Syrah grown at altitude, which gives a wine that is both powerful but also very succulent and elegant.

FICHE TECHNIQUE

Appellation

IGP Pays d'Oc

Millésime 2023

Cépages 100% Syrah

Degré

14 % alc./vo

Terroir

Limestone clay.

Typically Mediterranean climate with mild winters and hot, sunny summers with low rainfall. Mild winters, hot summers, regular droughts and the omnipresent

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Vinification

50% of the grapes are crushed and destemmed. Cold pre-fermentation maceration for 4 days at 2°C, followed by traditional vinification at 28°C. Total vatting time 3 weeks. Malolactic fermentation carried out on wine racked into vats.

Élevage

60 % in concrete vats 40 % in barrel For 6 months

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