

Representing Star Producers Globally,



Servicing Star Markets Locally



VILLA BLANCHE SYRAH 2025

IGP Pays d'Oc, Languedoc-Roussillon

Carmel & Joseph, France

eCommerce # 403989 | 13.5% alc./vol. | \$16.95 *subject to change

A deep purple red colour. The nose reveals powerful aromas of black cherry, blackberry and blackcurrant. Then liquorice and black pepper emerge, followed by notes of cocoa and dark chocolate. On the palate, there are hints of red berries such as strawberry and blueberry, followed by spicy notes of cinnamon, turmeric and vanilla. The tannins are supple, mellow and well-rounded. A delicious cuvée with excellent length.

Terroir:

Clay and limestone soil. Climate is Mediterranean, warm and sunny with low rainfall. Winters are mild, summers are hot and the usual dry conditions ensure that the grapes ripen fully. Vines are ploughed; **NO WEED KILLER** is used. Pruning is short to regulate yields.



Vinification:

Grapes are 50% crushed and fully de-stemmed. Cold maceration during 4 days at 4°C then traditional vinification at 28°C. The vatting period for 3 weeks.

Ageing: 40% of the wine is aged for 6 months in oak barrels. The remaining 60% is raised in concrete vats.

Residual sugar: 2 g/L

Serving suggestion and food pairing: Serve at 16°C. Perfect on its own yet would accommodate a garlic or tomato-based pasta dish or classic Shepherd's Pie. Goes well with pork chops or grilled chicken legs.

Syrah du Monde (24vntg)

TOP 100 Wine Merchant (22vntg)

Jancis Robinson (20vntg)

Bettane & Desseauve (20vntg)

Gold

Mention Highly Commended

15.5p

Gold

Jancis Robinson
JancisRobinson.com



**bettane +
desseauve**

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