

Representing Star Producers Globally,



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VILLA BLANCHE SYRAH 2022 IGP Pays d'Oc, Languedoc-Roussillon Calmel & Joseph, France



eCommerce # 430644 | 14.0% alc./vol. | \$16.95 *subject to change

It is an intense purple red, with a superbly balanced nose of wild strawberries, blackberries, and laurel, followed by peppermint and fresh coconut. The tannins are supple, melting, and smooth, underpinning the fullness and length of the palate. As in previous years we find the characteristic notes of blackcurrant and blackberry with a finish on notes of cinnamon, lemon verbena and vanilla. Pure sunshine in a bottle, this Syrah nevertheless possesses a tangible freshness typical of northern terroirs. It is one of the best loved wines in our Villa Blanche range.

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: 30% of the wine is aged for 6 months in oak barrels. The remaining 70% 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 (21vntg)

Silver

Jancis Robinson (20vntg)

15.5p

Bettane & Desseauve (20vntg)

Gold

Jancis Robinson
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