

VILLA BLANCHE SYRAH 2016

IGP Pays d'Oc, Languedoc-Roussillon Calmel & Joseph, France

eCommerce # 463314 | 13.5% alc./vol.

Bright, dense crimson red hue. This wine is smooth and fruity on the palate, with black and red fruit aromas such as strawberry, blackcurrant and blackberry, and a very good balance between structure and elegance. Nice silky tannins and rich, delicious finish with notes of liquorice, spice and herbs.









Syrah du Monde'17 '16 (16&14vntg)
Jancis Robinson (14vntg)
Gilbert & Gaillard (14&13vntg)
Top 100 The Wine Merchant '16 (14vntg)

Silver 15.5p Gold

Highly Recommended

Terroir:

Volcanic, 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 fully de-stemmed and 1/3 is crushed. Traditional vinification at 28°C. The vatting period for 3 weeks. Two different Syrah profiles are blended together: one is very fresh (20%) and the other is riper (80%).

Ageing: 10% of the wine is aged for 3 months in oak barrels of 2 vintages. The remaining 90% is raised in tanks on fine lees.

Residual sugar: 2 g/L

Serving suggestion: 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.

