

Representing Star Producers Globally,



Servicing Star Markets Locally



VILLA BLANCHE SYRAH 2021 IGP Pays d'Oc, Languedoc-Roussillon Calmel & Joseph, France



eCommerce # 618081 | 13.5% alc./vol. | \$20.05 *subject to change

An intensely coloured wine in hues of violet. The 2020 vintage has a powerful nose with strawberry, blackberry and fig, but also notes of cocoa that spill over into spice, truffle and a toasted finish. Full-bodied and deliciously mouth filling, this superb wine bursting with blackcurrant, blackberry, and vanilla, with majestic tannins and finely balanced power, is the sunshine of the south in a bottle. Our Syrah is one of the favourites 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 7 days at 5°C then traditional vinification at 25°C. The vatting period for 4 weeks.

Ageing: 30% of the wine is aged for 4 months in oak barrels. The remaining 70% is raised in tanks on fine lees.

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.

Jancis Robinson (20vntg) 15.5p

Syrah du Monde (20vntg) Gold

Bettane & Desseauve (20vntg) Gold

Jancis Robinson
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