



VILLA BLANCHE SYRAH 2017
IGP Pays d'Oc, Languedoc-Roussillon
Calmel & Joseph, France

eCommerce # 645621 | 13.5% alc./vol. | \$15.70

Very intense colour veering towards violet. The 2017 vintage is in the same vein as 2016, with powerful black fruit aromas such as blackcurrant and blackberry, and also notes of spice, of garrigue, underwood and truffle. Smooth and opulent in the mouth, full of ripe fruit reminiscent of fig and blackberry with a lovely vanilla and toasted finish. This very moreish wine with its magnificent tannins and fine balance encapsulates all the power of the southern sun in your glass.



- Jancis Robinson'17** **16p**
- Raymond Chan'18** **17.5p**
- The Wine Merchant'18** **Top 100**
- Sam Kim (Wine Orbit)'18** **91p**
- Syrah du Monde'18** **Silver, in the first 36th best French Syrah**

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 25°C. The vatting period for 4 weeks.

Ageing: 50% of the wine is aged for 6 months in oak barrels. The remaining 50% 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.

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