

Representing Star Producers Globally,



Servicing Star Markets Locally



## VILLA BLANCHE SYRAH 2023 IGP Pays d'Oc, Languedoc-Roussillon Calmel & Joseph, France



**eCommerce # 973395 | 14.0% alc./vol. | \$16.95** \*subject to change

*A beautiful clear, red-purple colour. The nose is full and balanced with superb aromatic power with, as so often, wild strawberry, blackberry, fresh fig, laurel, and white pepper, followed by nutty notes of walnut and hazelnut before culminating in notes of cacao and vanilla. In the mouth the tannins are well integrated, supple, and smooth. The sensation is one of silky creaminess with notes of blackcurrant, coconut, and mocha finishing on redcurrant and vanilla pod. A wine that delights us every year with its supremely elegant expression of Languedoc Syrah. Pleasure guaranteed!*

### **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.

**TOP 100 Wine Merchant (22vntg)**

**Syrah du Monde (21vntg)**

**Jancis Robinson (20vntg)**

**Bettane & Desseauve (20vntg)**

**Mention Highly Commended**

**Silver**

**15.5p**

**Gold**

Jancis Robinson  
JancisRobinson.com



Tel: 416-767-8639 | [info@unitedstars.ca](mailto:info@unitedstars.ca) | [www.unitedstars.ca](http://www.unitedstars.ca)