

VILLARD

FINE WINES



LE SYRAH GRAND VIN 2020

VITICULTURE

Varietal Composition: 85% Syrah, 15% Petite Syrah (Durif)

Appellation of Origin: Casablanca Valley

Trellising System: Bush vines (Gobelet)

Irrigation: Drip

Soil Type: Clay loam

VINIFICATION

Harvest Date: April 14, 2020

Picking Method: Hand harvested

Fruit Selection: At the vineyard and the winery

Pre-fermentative Cold Maceration: 7-8 days

Fermentation Temperature: 25-30°C

Alcoholic Fermentation: 18 days °C

Pump-overs: 3 times per day during fermentation

Post-fermentative Maceration: 10 days

Malolactic Fermentation: Yes

Pressing: No

AGEING

Coopers: Nadalié & Marsannay

Time in Barrels: 20 months

Type of Barrels: 225, 228, 300 & 500 liters

Use of Barrels: 1 to 4 uses

Barrels: 100%

BOTTLING

Stabilization: Cold

Clarification: No

Bottling Date: February 16, 2022

Closure: Corpack Ruby 10

Total Production: 2.033 bottles

ANALYSIS

Alcohol: 14%

Residual Sugar: 3.14 g/L

Total Acidity: 5.93 g/L

pH: 3.29