

Villa des Anges Red Blend Réserve



This blend comes from plots of old alluvial soil, clay and limestone. Ripe and intense grapes, Jeff Carrel has maximised the vinification and maturation to create race and depth for this wine.



Appellation: VDF

Vintage: 2021

Alcohol: 14%

Grape varieties: 50% Cabernet Sauvignon / 40% Merlot / 10% Syrah

Terroir: Siliceous clay and old silt ground / Without water constraints / 30% very mature.

Vines: Treated dependant on the vintage / Yield of approximately 70hl/ha.

Vinification methods: Mechanical harvesting / Prefermentation maceration / Vinification in concrete tanks / Extracted by punching.

Maturing: In concrete tanks under French oak staves.

Tasting notes:

Garnet red veering towards purple.

Expressive, with creamy notes of black fruits such as blackcurrant, blackberry, blueberry and sweet spices.

Slender in the mouth, prolonged by a fine acidity, but wrapped up in a round, velvety and charming matter. Combines blackberry cream with toasted spices and vanilla. The finish is tonic, with a substance that gains in concentration and tannins. Harmonious, coherent, well balanced.

Pairing:

For all improvised aperitifs, grilled meats (red and white)...

Recommendations:

Serve between 14 and 16°C

Aging potential: At least 5 years.