

# Villa des Anges Réserve



*This blend comes from a plot with old alluvial soil, clay and limestone, under the influence of the Mediterranean climate refreshed by sea winds. Ripe and intense grapes, Jeff Carrel has maximised the vinification and maturation to create race and depth for this wine.*



**Appellation:** IGP Terres du Midi

**Vintage:** 2019

**Alcohol:** 14%

**Grape varieties:** 60% Cabernet Sauvignon / 20% Syrah / 20% Merlot

**Terroir:** Vines at least 15 years old / Siliceous clay, limestone and old silt ground / Mediterranean climate without water restraints.

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

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

**Maturing:** 85% in tanks under French oak staves for 14 months.

**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: 5 years

