

Villa des Anges Réserve Magnum



This blend comes from a plot with old silt and siliceous clay soil, 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: 2020

Alcohol: 14%

Grape varieties: 70% Cabernet Sauvignon / 30% Merlot

Terroir: West of Béziers and at the foot of La Clape / Siliceous clay 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 / 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: 5 years