



# CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## VILLA BLANCHE

### Sauvignon Blanc

Clear, pale appearance. Clean and clear on the nose, with citrus and bergamot, and nuances of fern, broom and blackcurrant buds. On the palate, the clean acidity is balanced by a natural smoothness. This wine is fresh, elegant and possesses great aromatic complexity.

#### FICHE TECHNIQUE

**Appellation**

IGP Pays d'Oc

**Millésime**

2014

**Cépages**

100% Sauvignon Blanc

**Degré**

12.% alc./vol

**Terroir**

Vineyards growing in three parts of the Languedoc wine region: Mediterranean, Oceanic and Pyrenean terroirs. Clay-limestone and gravelly soils. This gives our Sauvignon Blanc a more complex balance.

**Vinification**

The grapes are picked at night, in two passes. The first harvest is done at a relatively early stage in maturity, to keep freshness in the wine. Then 15 days later a second harvest is done, to get good concentration and varietal aromas. Grapes are destemmed and then macerated at 5°C for 4 hours. Fermentation is temperature-controlled 14°C (no malolactic fermentation).

**Élevage**

4 months in vat

#### RÉCOMPENSES

**Guide Gilbert & Gaillard 2016**

Gold Medal

**Jancis Robinson 2015**

16/20

**Decanter 2015**

Commanded