



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE

Marselan

Very intense hue with glimmers of black. Explosive, ripe aromas: jammy, crushed strawberries, blackberries followed by wonderfully complex spicy overtones. The wine shows an interesting tautness on the palate with lovely lively acidity and a full, supple character. The tannins are silky and elegant. This wine is very seductive and will delight fans of powerful yet elegant wines.

FICHE TECHNIQUE

Appellation

IGP Pays d'Oc

Millésime

2014

Cépages

100% Marselan

Rendement

50 HL / Ha

Degré

14,5% alc./vol

Terroir

Volcanic, clay & limestone. The climate is typically Mediterranean, warm and sunny with a low rainfall. Winters are mild, summers are hot and usual drought conditions fully matured the grapes.

Vinification

Traditional vinification after destemming and partially crushing of 50% of the harvest. Cap punching operations (pigeages) were carried out each day with a fermentation temperature between 25 and 30°C. The wine spends a total of 3 weeks in vat. The malo-lactic fermentation was carried out the following summer (2015).

Élevage

Wine is aged for six months in stainless steel vats before bottling.

RÉCOMPENSES

The Wine Advocate

86/100 - Drink 2016-2019

Collection Pays d'Oc IGP 2016

Cuvée Ambassadrice - Coups de Coeur !

Decanter 2016

Commended



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PRESSE

Les 5 du Vin par Hervé Lalau - 12/2016