

VILLA BLANCHE

Grenache Blanc

Pale yellow with almond green highlights. The nose is delicate, opening on aromas of white flowers, sarsaparilla, and rose, and softly evolving to more fruity notes of vine peach, medlar and mango. A mouth-filling wine that envelops the palate with its smooth freshness and delectable aromas of apricot, vine plums and green pepper, with layers of complexity added by gingerbread, white pepper, and a hint of curry. The finish has superb tension and a lovely flinty minerality. Sunshine in a bottle!

FICHE TECHNIQUE

Appellation
IGP Pays d'Oc

Millésime
2022

Cépages
White Grenache: 100%

Degré
13.5% alc./vol

Terroir
Limestone clay

Vinification
Total destemming, direct pressing with pre-fermentation maceration for 2 hours. Natural settling over 48 hours. Thermo-regulated alcoholic fermentation at 17°C for three weeks. No malolactic fermentation.

Élevage
100% aged in concrete vats on fine lees for 3 months

PALMARÈS

Guide Hachette des vins 2024
2** + Coup de Cœur

Collection Printemps/Eté IGP Pays d'Oc 2023
Ambassador wines

PRESSE

Article by Barbara Verbeek in the popular Dutch newspaper De Telegraaf - 03/20

PAYS D'OC
Indication Géographique Protégée
Vins de cépages

www.calmel-joseph.com

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SARL AU CAPITAL DE 8918,70 EURO - SIREN 42947641900024 - TVA FR94 429 476 419



PRESSE

Overview of Grenache by Dominic Rippon - 01/2023

Article The Buyer Villa Blanche Grenache Blanc - 01/2023

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