



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE

Picpoul de Pinet

Brilliant yellow with green reflections, and a characteristically Picpoul nose of acacia flowers and broom with citrus notes emerging before finishing on mint, star anise and marine, iodized notes. Very fresh and smooth in the mouth, opening on exotic fruit such as mango, papaya and pineapple and finishing with a lightly lemony, mineral, salinity. An excellent Picpoul for drinking as an aperitif or at table with all seafood and fish, or cheese. A reminder (contrary to popular belief) that this grape variety develops very well over time, and will only gain in complexity after one or two years in bottle.

FICHE TECHNIQUE

Appellation

AOP PICPOUL DE PINET

Millésime

2022

Cépages

100% Piquepoul Blanc

Degré

13 % alc. /vol

Terroir

Chalk and clay

Vinification

The grapes are hand-picked uniquely in the morning to avoid them being damaged by the heat. They are macerated for 4 hours before being pressed and then fermented at around 16°C. The lees are stirred weekly for three months following alcoholic fermentation to add complexity. No malolactic fermentation.

Élevage

In tank on the lees for three months.

RÉCOMPENSES

Guiche Hachette des vins 2024

1*

La Revue du Vin de France July/August 2023

89-90/100

PRESSE



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