



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE Sauvignon Blanc

A delicate pale yellow with light green highlights. A highly aromatic nose of grapefruit and orange, succeeded by exotic fruit like mango, papaya, pineapple, and lime, finishing on elegant mineral notes lifted by thiol type aromas of aniseed and boxwood. Lively, fresh, and full in the mouth with perfectly balanced exotic notes of mandarin, pink grapefruit and pineapple paving the way to blackcurrant buds, dill, and lemon. An outstandingly fresh, clean, and focussed wine whose complexity and vivacity are just stunning. A blend of Sauvignons from different terroirs that offers all the brilliance of the Villa Blanche wines.

FICHE TECHNIQUE

Appellation

IGP Pays d'Oc

Millésime

2023

Cépages

100% Sauvignon Blanc

Degré

12 % alc./vol

Terroir

The vines grow in three different zones of the Languedoc... Mediterranean, Oceanic and Pyrenean, in gravelly, limestone clay terroirs. This enables us to produce a superbly balanced Sauvignon Blanc of immense complexity.

Vinification

The grapes are picked at night in two harvests. One that is early to obtain natural freshness in the wine, and the second ten days later to give us outstanding concentration and varietal aromas. Total destemming is followed by maceration for two hours at 5°C and fermentation in thermo-regulated vats at 14°C. Particular attention is paid to protecting the juice from oxidation, which enables us to obtain a very expressive Sauvignon Blanc. The wine undergoes no malolactic fermentation to preserve freshness. There is no malolactic fermentation.

Élevage

- 90% aged on fine lees in stainless steel vats
- 10 % aged in barrels one wine old
- For 3 months



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RÉCOMPENSES

Jancis Robinson April 2024
16/20

Collection Printemps/Été IGP Pays d'Oc 2024
Ambassador wines