

VILLA BLANCHE

Grenache

A pretty pale pink with light grey gleams. A floral nose of white flowers and roses, followed by fresh notes of grapefruit, marshmallow, and melon with a finish of passionfruit and white peach. In the mouth it is deliciously luscious, supple, fruity, and refreshing, like biting into a fresh apricot, with citrus, pomegranate and cherry and a touch of spicy white pepper. An absolute delight, but also a true wine that will do honour to any table.

FICHE TECHNIQUE

Appellation
IGP Pays d'Oc

Millésime
2023

Cépages
Grenache gris : 40 %; Grenache noir : 60 %

Degré
12. 5 % alc. /vol

Terroir
Clay-limestone. Typically Mediterranean climate, warm and sunny with light rainfall. Warm winters, hot summers and regular periods of dry weather mean that the grapes ripen perfectly.

Vinification
The grapes are picked at night in two stages. A first, early harvest at the beginning of August to obtain freshness, followed by a second 15 days to a month later to obtain a more concentrated profile and more varietal, Mediterranean aromas. Total destemming then maceration for 6 hours at 5°C for the first lot of grapes picked, and 2 hours for the second. Fermentation is thermo-regulated at 15°C. Fine lees are added during pre-fermentation racking to give structural complexity to the palate. No malolactic fermentation to preserve the wine's freshness.

Élevage
Stainless steel tank.

PALMARÈS

Top 100 Sud de France 2024
92/100

PAYS D'OC
Indication Géographique Protégée
Vins de cépages

DOMAINE CALMEL & JOSEPH - CHEMIN DE LA MADONE - 11800 MONTIRAT - FRANCE - T 33 (0) 468 720 988 - F 33(0) 468 726 164
SARL AU CAPITAL DE 8918,70 EURO - SIREN 42947641900024 - TVA FR94 429 476 419