



# CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## 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.

#### RÉCOMPENSES

**Top 100 Sud de France 2024**

92/100