



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE Pinot Noir

A brilliant cherry red colour. The nose is deliciously fruity with dark cherry, redcurrant, pomegranate, blackcurrant, and spices such as white pepper and cinnamon. Crisp, clean, and fresh in the mouth with fine tannins whose excellent structure ensures great length. A festival of citrus and red fruit opens the ball, joined by quince jelly, and discreet notes of paprika. This 2022 vintage offers us a sublime Pinot Noir, with poise, superb balance, and undeniable personality for this northern grape in southern climes.

TECHNICAL SHEET

Appellation

IGP Pays d'Oc

Vintage

2022

Varieties

100% Pinot Noir

Alcohol

13 % alc

Terroir

Clay-limestone with 20 % ferrous red, white and grey clay. Situated in the most continental part of the Languedoc Roussillon, the soil is lightly sandy, so it has well aerated and drains well. The vineyard is at 250 metres altitude and there is a significant difference between daytime and nighttime temperatures, which is ideal for Pinot Noir.

Vinification

The grapes are destemmed and sorted. Fermentation takes place at around 25°C. Punch down twice daily during alcoholic fermentation. Three weeks in tank. Malolactic fermentation happens after settling in concrete tank.

Ageing

Concrete tank for 6 months.

RECOGNITION AND AWARDS

Collection Printemps/Été IGP Pays d'Oc 2024

Ambassador wines