


# VILLA BLANCHE

## Picpoul de Pinet

A soft pale yellow with greenish glints. Superb intensity on the nose with its citrussy aromas – lemon, pink grapefruit, plus kiwi and fresh mint. A delectable first palate, followed by a superbly balanced mid palate with mango, peach, melon, pineapple, and a clean, mineral and agreeably saline finish. Elegant and enjoyable in its youth, this wine will evolve magnificently in bottle to express more briny, spicy notes. A Picpoul de Pinet of great poise that is perfect with food or as an aperitif, accompanied by all types of seafood, and cheeses.

### FICHE TECHNIQUE

**Appellation**
AOP PICPOUL DE PINET

**Millésime**
2023

**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 juice is settled after 24 hours sedimentation. Yeast is introduced using a starter culture. After a first racking, the wines are stirred to bring the fine lees into suspension every week for a period of three months following alcoholic fermentation, to add complexity to the wine.

**Élevage**
In tank on the lees for three months.



www.calmel-joseph.com

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