



# CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## VILLA BLANCHE Picpoul de Pinet

A soft pale yellow with greenish glints. Superb intensity on the nose with its citrusy 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.

### TECHNICAL SHEET

**Appellation**

AOP PICPOUL DE PINET

**Vintage**

2023

**Varieties**

100% Piquepoul Blanc

**Alcohol**

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.

**Ageing**

In tank on the lees for three months.