



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE

Marselan

A superb deep red wine with violet gleams. The nose opens with intense aromas of blackcurrant, strawberry jam and fresh fig, before revealing notes of mocha, curry and fennel. It is a wine characterized by freshness, with crunchy, powerful, but supple tannins. Smooth and full in the mouth, it combines redcurrant, blackcurrant, aniseed, mint and chocolate with a deliciously spicy finish. This single varietal, a meticulously crafted 100% Marselan of finely judged balance and great originality, is utterly charming and perfect for drinking all year round.

FICHE TECHNIQUE

Appellation

IGP Pays d'Oc

Millésime

2023

Cépages

100% Marselan

Degré

14,5% alc./vol

Terroir

Limestone clay. The typically Mediterranean climate, with its mild winters, hot summers and low rainfall offers ideal conditions for the grapes to reach perfect maturity.

Vinification

Made traditionally, with total destemming and no crushing. It undergoes two major pumping over sessions at the beginning of fermentation, followed by short 10 minutes pumping over daily. The fermentation temperature is maintained between 28 and 30 °C. Total vatting time is four weeks. Malolactic fermentation takes place on the wine once settled.

Élevage

Concrete vats: 80%

Barrels: 20%