



# CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## VILLA BLANCHE Marselan

A beautiful deep red wine with violet gleams. The nose opens with intense aromas of blueberry, blackcurrant, and fresh fig, before revealing notes of tobacco and chocolate. It is a wine characterized by crunchy, powerful, but supple tannins. Smooth and full in the mouth, it combines sage, laurel, black pepper and cocoa with a long, deliciously spicy finish. This single varietal, a meticulously crafted 100% Marselan of finely judged balance and great originality, is utterly charming. Perfect for drinking all year round, it is a wine guaranteed to impress.

### TECHNICAL SHEET

**Appellation**

IGP Pays d'Oc

**Vintage**

2024

**Varieties**

100 % Marselan

**Alcohol**

14.5 % alc. /vol

**Terroir**

Clay-limestone.

**Vinification**

Traditional vinification, with total destemming and no crushing. Two long pump-overs are carried out at the start of fermentation, followed by small daily 10-minute pump-overs. Fermentation temperature between 28 and 30°C. Total vatting time was 4 weeks. Once alcoholic fermentation is complete, the wine remains in contact with the marc for a fortnight in order to gain in complexity and concentration. Malolactic fermentation is carried out on settled wine.

**Ageing**

Concrete vats: 80 %

Barrels: 20 %