



# CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## VILLA BLANCHE

### Merlot

Brilliant cherry red with a smooth, supple nose of red fruit like cherry and strawberry, leading to notes of tobacco and laurel leaf. It is deliciously smooth and generous in the mouth with supple, melting tannins, aromas of raspberry and fresh grapes but also nutmeg and black pepper. A superb, supremely fruity Merlot with perfect balance and good tension.

### TECHNICAL SHEET

**Appellation**

IGP Pays d'Oc

**Vintage**

2023

**Varieties**

100% Merlot

**Alcohol**

13,5 % alc./vol

**Terroir**

Clay-limestone at altitudes of 150 metres.

**Vinification**

Traditional vinification, with total destemming, no crushing. The wine is maintained at 14°C for several days before the start of fermentation which takes 20 days at a temperature of between 25 and 28°C. Short, 15-minute pump overs are carried out daily. This is followed by settling and malolactic fermentation.

**Ageing**

Concrete vats: 80% of the volume

Barrels: 20% of the volume

Duration: 6 months