



# CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## VILLA BLANCHE

### Piquepoul Noir

Beautiful red colour, very bright. The nose is very fruity, revealing aromas of redcurrant, raspberry and fresh strawberry, mixed with aromas of violet and peony. On the palate, this wine is refined and discreet with fresh, round tannins providing a pleasant structure without weighing down the palate. There are aromas of strawberry, followed by exotic touches of passion fruit and citrus zest, and a hint of white pepper. A simple pleasure to enjoy slightly chilled or at room temperature.

#### TECHNICAL SHEET

**Appellation**

Vin de France

**Vintage**

2024

**Varieties**

100% Piquepoul Noir

**Alcohol**

12.5% alc./vol

**Terroir**

Clay and limestone

**Vinification**

Grapes are destemmed, sorted and not crushed. Alcoholic fermentation is regulated at around 25°C. Pumping over is carried out for 15 minutes per day from a density of 1080 until a density of 1020 is reached. The marc is lightly moistened at the end of maceration each day. Total vatting time is 10 days. Malolactic fermentation carried out after settling in concrete vats.

**Ageing**

Stainless steel tank: 100% of volume

Duration: 3 months