



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE

Sauvignon Blanc

A delicate pale yellow with light green highlights. A highly aromatic nose of grapefruit and mandarin, succeeded by exotic fruit like mango, and papaya, and finishing on notes of aniseed. In the mouth it is lively and fresh with perfectly balanced citrus notes of lemon and pink grapefruit leading to notes of fennel. A lovely fresh, clean, and focussed wine whose complexity and vivacity are just stunning. A blend of Sauvignons from different terroirs that offers all the brilliance of the Villa Blanche wines.

FICHE TECHNIQUE

Appellation

IGP Pays d'Oc

Millésime

2024

Cépages

100% Sauvignon Blanc

Degré

12 % alc./vol

Terroir

Vines located in 3 areas of the Languedoc vineyards: Mediterranean, Oceanic and Pyrenean terroirs. Clay-limestone and gravelly soils. This allows us to achieve great complexity in the balance of our Sauvignon Blanc.

Vinification

The grapes are harvested at night in two batches. An early harvest to give the wine its natural freshness, then a second harvest a fortnight later to achieve good concentration and more varietal aromas. Total destemming followed by a 2-hour maceration at 5°C. Alcoholic fermentation is thermoregulated at 14°C. Particular attention is paid to protecting the juice from oxidation. This control enables us to obtain a very expressive Sauvignon Blanc. No malolactic fermentation is carried out to maintain freshness.

Élevage

Cuve inoxydable : 90 % élevé sur lies fines.

Barriques : 10 % élevé en fut d'un vin

Durée : 3 mois