

VILLA BLANCHE

Terret Blanc

his heritage variety from the Languedoc planted around the Thau lagoon was largely forgotten at the end of the 20th century before coming back into favour with the resurgence of the Languedoc cultural identity. The 2024 vintage has given a pale-yellow wine with an agreeably fruity, fresh nose, with lemon, mint and aniseed followed by fresh spicy notes. A pure, refreshing, and complex wine with the brightness of mandarin and grapefruit mingled with white pepper and star anise, and a lovely mineral finish of flint and graphite. This typical variety from our region will match perfectly with a shellfish platter, fish, seafood, or white meat dishes. A must try!

FICHE TECHNIQUE

Appellation
IGP Côtes de Thau

Millésime
2024

Cépages
100% Terret blanc

Degré
12 % alc./vol

Terroir
Clay-limestone

Vinification
The grapes are harvested at night to keep the temperature cool. The grapes are left to macerate on the skins for 2 hours before pressing. The must is racked as thoroughly as possible to ensure that the juice is as clear as possible. Alcoholic fermentation is temperature-controlled at 14°C. No malolactic fermentation.

Élevage
Stainless steel tank: 100% of volume
Duration: 2 months

www.calmel-joseph.com

DOMAINE CALMEL & JOSEPH - CHEMIN DE LA MADONE - 11800 MONTIRAT - FRANCE - T 33 (0) 468 720 988 - F 33(0) 468 726 164
SARL AU CAPITAL DE 8918,70 EURO - SIREN 42947641900024 - TVA FR94 429 476 419