



# CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## VILLA BLANCHE

### Viognier

A superb yellow colour with golden highlights. The aromas are classic, with characteristic notes of apricot, Mirabel plum and mango which evolve to aniseed and fresh mint. In the mouth it is smooth and well-balanced, with the natural sweetness of exotic fruit such as pineapple and litchie and a floral finish of orange blossom and acacia flowers sprinkled with cinnamon. As always, lightly toasted notes form a delightful thread through this wine.

#### FICHE TECHNIQUE

**Appellation**

IGP Pays d'Oc

**Millésime**

2024

**Cépages**

100% Viognier

**Degré**

13% alc./vol

**Terroir**

Clay-limestone

**Vinification**

The grapes are picked at optimum maturity, with respect for the subtle balance between freshness and phenolic maturity. After pressing the must is clarified naturally over 24 hours. Alcoholic fermentation then takes place at a regulated temperature of 17°C for 15 days. No malolactic fermentation for this vintage.

**Élevage**

100% stainless steel tank