



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 litchee 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