



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE Pinot Noir

Beautiful cherry-red hue. The nose reveals a blend of red fruits with notes of strawberry and pomegranate, followed by a floral hint of rose and a subtle touch of white pepper. On the palate, the attack is delicate and elegant, with flavors of cherry and mint, enhanced by a touch of elderflower and star jasmine. The tannins are fine, supporting a structure that allows for a lovely, lingering finish.

TECHNICAL SHEET

Appellation

IGP Pays d'Oc

Vintage

2024

Varieties

100% Pinot Noir

Alcohol

12 % alc

Terroir

Clay-limestone with 20 % sand. Situated in the most continental part of the Languedoc Roussillon, the soil is lightly sandy, so it has well aerated and drains well. The vineyard is at 250 metres altitude and there is a significant difference between daytime and nighttime temperatures, which is ideal for Pinot Noir.

Vinification

The grapes are destemmed and sorted. The grapes are protected from oxidation before fermentation. Fermentation takes place at around 25°C. Punch down twice daily during alcoholic fermentation until a density of 1010 is reached. Three weeks in tank. Malolactic fermentation happens after settling in concrete tank. Press wines are treated separately and added back at a rate of 10%.

Ageing

Concrete tank for 6 months.

RECOGNITION AND AWARDS

SAKURA Japan Women's Wine Awards

Double gold medal