



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE

Viognier

A light yellow color, bright and clear. On the nose, typical aromas of its variety: white flowers, peach, melon, papaya, and white pepper. On the palate, the attack is round and rich. A delicious blend of fruits such as mango, apricot, peach, and mandarin orange emerges. A seductive wine with good length.

FICHE TECHNIQUE

Appellation

IGP Pays d'Oc

Millésime

2025

Cépages

100% Viognier

Degré

12,5% alc./vol

Terroir

Clay-limestone

Vinification

The grapes are harvested when ripe, to ensure phenolic and organoleptic maturity. The must is pressed and then clarified naturally for 24 hours. Once alcoholic fermentation has begun, it is thermo-regulated at 17°C for a period of 15 days. There is no malolactic fermentation for this vintage.

Élevage

100% stainless steel tank