



# CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## VILLA BLANCHE Sauvignon Blanc

Beautiful pale yellow color. A very aromatic nose with notes of grapefruit and mandarin, followed by exotic fruits such as mango and papaya, finishing with hints of aniseed. On the palate, this is a fresh, lively and vibrant wine. The exotic flavors of lemon and pink grapefruit are very well balanced, giving way to hints of fennel. Very nice freshness, a straightforward and clear wine that surprises with its complexity and liveliness. A blend of Sauvignon from different terroirs that offers all the richness of the wines bearing the "Villa Blanche" label.

### TECHNICAL SHEET

**Appellation**

IGP Pays d'Oc

**Vintage**

2025

**Varieties**

100% Sauvignon Blanc

**Alcohol**

12 % alc./vol

**Terroir**

Vines located in three areas of the Languedoc vineyard: Mediterranean, Oceanic, and Pyrenean terroirs. Clay-limestone and gravelly soils. This allows us to achieve great complexity in the balance of our Sauvignon Blanc.

**Vinification**

The grapes are harvested at night in two stages. An early harvest to ensure natural freshness in the wine, followed by a second harvest two weeks later to achieve good concentration and more varietal aromas. Total destemming followed by maceration for 2 hours at 5°C. Alcoholic fermentation is thermo-regulated at 14°C. Particular attention is paid to protecting the juice from oxidation. This control allows us to obtain a very expressive Sauvignon Blanc. No malolactic fermentation in order to maintain freshness.

**Ageing**

- Stainless steel tank: 90% aged on fine lees.
- Barrels: 10% aged in wine barrels
- Duration: 3 months