



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.

FICHE TECHNIQUE

Appellation

IGP Pays d'Oc

Millésime

2025

Cépages

100% Sauvignon Blanc

Degré

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.

Élevage

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