



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE

Terret Blanc

This old Languedoc grape variety, planted on the banks of the Thau lagoon, was forgotten at the end of the 20th century but then revived as part of the Languedoc's identity renewal. The 2025 vintage has a pale yellow color. The nose is fruity, fresh, and pleasant with notes of passion fruit, lemon, mint, and dill. The palate is straightforward and refreshing, with a beautiful complexity of mandarin and grapefruit. The finish is mineral with notes of flint and graphite. This typical grape variety from our region is the perfect accompaniment to shellfish, fish, crustaceans, and white meat. A grape variety worth discovering!

FICHE TECHNIQUE

Appellation

IGP Côtes de Thau

Millésime

2025

Cépages

100% Terret blanc

Degré

12 % alc./vol

Terroir

Argilo calcaire

Vinification

The grapes are harvested at night to keep them cool. A short 2-hour skin maceration is carried out before pressing. Clarification is pushed to the maximum to obtain juices that are as clear as possible. Alcoholic fermentation is thermo-regulated at 14°C. No malolactic fermentation.

Élevage

Stainless steel tank: 100% of volume

Duration: 2 months