



# CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## VILLA BLANCHE Marselan

A beautiful deep red color with purple highlights. The nose reveals intense aromas of blueberry, blackcurrant, and fig. The tannins are crisp and intense, yet supple. On the palate, fullness and roundness dominate, with notes of black fruit, bay leaf, pepper, and cocoa. The finish is both spicy and indulgent.

### FICHE TECHNIQUE

**Appellation**

IGP Pays d'Oc

**Millésime**

2025

**Cépages**

100 % Marselan

**Degré**

14.5 % alc. /vol

**Terroir**

Clay-limestone

**Vinification**

Traditional vinification with total destemming and no crushing. Two long pump-overs are carried out at the start of fermentation, followed by short pump-overs of around 10 minutes per day. Fermentation temperature between 28 and 30°C. Total vatting lasted 4 weeks. The wine remains in contact with the marc for around 15 days after alcoholic fermentation is complete in order to gain complexity and concentration. Malolactic fermentation is carried out on clarified wine.

**Élevage**

80% in concrete tanks, 20% in barrels.