



CARMEL & 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.