



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE

Merlot

A purple-red colour. A nose marked by aromas of raspberry and strawberry followed by notes of blackberry. After swirling, aromas of thyme and garrigue emerge, adding complexity to the whole. On the palate, notes of small red fruits appear first: raspberry, strawberry and blackberry, followed by aromas of thyme and garrigue, which add complexity and enhance this Merlot. The tannins are fresh, round and smooth.

TECHNICAL SHEET

Appellation

IGP Pays d'Oc

Vintage

2025

Varieties

100% Merlot

Alcohol

14 % alc./vol

Terroir

Clay-limestone at an altitude of 150 metres.

Vinification

Traditional vinification, with total destemming, no crushing. The wine is kept at 8°C for a few days before fermentation begins, which lasts for 20 days. Small 15-minute pump-overs are carried out daily with a fermentation temperature between 25 and 28°C. Malolactic fermentation takes place a few days after alcoholic fermentation on clarified wine.

Ageing

Concrete tank: 100% of volume

Duration: 3 months