



# CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## VILLA BLANCHE Picpoul de Pinet

Pale yellow colour with bright highlights. The nose offers beautiful expressions of green apple and peach, followed by grapefruit and orange, finishing with a hint of mint and iodine. The palate is marked by mango and pineapple. Citrus notes take over, with hints of lemon and grapefruit. The finish is mineral, salty and delicious.

### TECHNICAL SHEET

**Appellation**

AOP Picpoul de Pinet

**Vintage**

2025

**Varieties**

100% Piquepoul Blanc

**Alcohol**

13% alc. /vol

**Terroir**

Chalk and clay

**Vinification**

Grapes are harvested by hand in the morning only, to avoid damaging them with high temperatures. Maceration lasts four hours before pressing. Fermentation takes place at around 16°C. The lees are stirred weekly after alcoholic fermentation for three months to add complexity to the palate. No malolactic fermentation.

**Ageing**

Concrete tank: 100% of volume

Duration: 3 months on suspended lees