



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE

Pinot Noir

Ruby-red in colour. The nose opens with an elegant blend of Morello cherry and strawberry, complemented by spicy notes of cinnamon and black pepper. The palate is elegant and well-balanced, supported by fine, silky tannins. Flavours of redcurrant, raspberry and strawberry bring freshness and vibrancy. The finish reveals delicate floral notes of rose and peony, leading to a refined and lingering finish.

TECHNICAL SHEET

Appellation

IGP Pays d'Oc

Vintage

2025

Varieties

100% Pinot Noir

Alcohol

12.5% alc

Terroir

Clay-limestone soils. The soils contain 20% sand, providing good aeration and drainage. The vineyard is located at an altitude of 250 metres. The significant temperature variation between day and night promotes the development and typicity of the Pinot Noir.

Vinification

The grapes are destemmed and carefully sorted before being transferred to the vats. The grapes are protected from oxidation prior to the onset of fermentation. Fermentation takes place at around 25°C. One punch-down per day is carried out during alcoholic fermentation, until a density of 1.010 is reached. Towards the end of the maceration period, the cap is gently moistened each day. The total vatting period lasts two weeks. Malolactic fermentation is carried out on clean wine after racking. Press wines are kept separate and subsequently blended back in at a rate of 10%.

Ageing

100% concrete vats

Ageing: 6 months