



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE

Piquepoul Noir

A beautiful garnet-red colour. The nose opens with aromas of cherry and strawberry, followed by delicate floral notes of violet. With aeration, the bouquet becomes more complex, revealing subtle spicy nuances of pepper and liquorice. On the palate, the attack is fresh and elegant, with flavours of sour cherry and redcurrant. These evolve into delicate peony notes, adding a lovely floral dimension to the wine. The tannins are fine, discreet and fresh, providing subtle structure without weighing down the palate.

TECHNICAL SHEET

Appellation

Vin de France

Vintage

2025

Varieties

100% Piquepoul Noir

Alcohol

12.5% alc./vol

Terroir

Clay and limestone

Vinification

Destemmed, sorted and uncrushed grapes are used to preserve the fruit's integrity as much as possible. Alcoholic fermentation is carried out at around 25°C (77°F), with a 15-minute pump-over each day from a density of 1.080 down to 1.020. Towards the end of the maceration, the cap is gently moistened each day to ensure delicate extraction while preserving the wine's natural structure. After 10 days of vatting, the wine is racked off its lees and undergoes malolactic fermentation in concrete tanks, bringing greater roundness, balance and harmony.

Ageing

Stainless steel tank: 100% of the volume

Aging period: 3 months