



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE

Grenache

Lovely, very pale pink hue with beautiful bright reflections. Discreet on the nose, with subtle aromas of roses and eucalyptus. Fine and smooth on the palate, with notes of red fruit and citrus. Delicious, long finish, leaving a sensation of freshness with a slight hint of aniseed.

TECHNICAL SHEET

Appellation

IGP Pays d'Oc

Vintage

2014

Varieties

60% Grenache Gris 40% Grenache

Alcohol

13% alc./vol

Terroir

Volcanic, clay and limestone.

The climate is typically Mediterranean, warm and sunny with low rainfall. Winters are mild, summers are hot and the usual dry conditions ensure that the grapes ripen fully. Vines are ploughed; no weed killer is used. Pruning is short to regulate the vine's growth and its yields.

Vinification

The grapes are picked at night in two passes. The first harvest is done at a relatively early stage in maturity, to keep freshness in the wine. Then 15 days later a second harvest is done, to get good concentration and varietal aromas. Grapes are destemmed and then macerated at 5°C for 6 hours. Fermentation is temperature-controlled at 17 ° C. The lees are added during tapping before fermentation to improve the mouth structure. No malolactic fermentation.

Ageing

In vat

RECOGNITION AND AWARDS

Jancis Robinson 2015

16/20

Guide Gilbert & Gaillard 2015

Gold Medal