



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE

Pinot Noir

Ruby-red robe. The nose is exuberantly fruity (small red fruits, cherry and blueberry). Round and mouth-filling, very well-balanced, with good freshness on the finish. The palate is dominated by red fruit, with a hint of blackcurrant and spice. A wine with good length, and the subtlety and poise typical of cool climate Pinot Noir.

TECHNICAL SHEET

Appellation

IGP Pays d'Oc

Vintage

2015

Varieties

100% Pinot Noir

Alcohol

13.% abv.

Terroir

Clay-limestone with 20 % ferrous red, white and grey clay. The soil is lightly sandy, so it has well aerated and drains well. The vineyard is at 250 metres altitude and there is a significant difference between daytime and nighttime temperatures, which is ideal for Pinot Noir.

Vinification

The grapes are destemmed and sorted. Fermentation takes place at around 22°C. Punch down twice daily during alcoholic fermentation. Two weeks in tank. Malolactic fermentation happens after settling in concrete tank.

Ageing

Five months in concrete tank before bottling. Light filtration.

RECOGNITION AND AWARDS

Bettane & Dessauve 2017

Sélectionné 2017 : 14/20

Jancis Robinson 2016

16 / 20 : So mouthwatering!

PRESS

The Independent - Terry Kirby Friday 25 August - 09/2017