

VILLA BLANCHE
Marselan

Intense colour with shades of violet and black. Rich and ripe aromatic profile. The nose is characterised by liquorice, jammy fruits and a hint of chocolate. Spicy notes and a touch of cinnamon. The smooth palate is bursting with black fruit aromas and offers exceptional length. A lush wine to be savoured and enjoyed! Will appeal to lovers of this unusual varietal.

FICHE TECHNIQUE

Appellation
IGP Pays d'Oc

Millésime
2015

Cépages
100% Marselan.
The Marselan varietal is a cross between Cabernet Sauvignon and Grenache Noir. It was created in 1961 near the town of Marseillan by the INRA research body and is now planted in vineyards in the Languedoc, Rhône Valley, Spain, the North Coast of California, Switzerland and Israel.

Production
40 HL / Ha

Degré
14,5% alc./vol

Terroir
Volcanic, clay & limestone. The climate is typically Mediterranean, warm and sunny with a low rainfall. Winters are mild, summers are hot and usual drought conditions fully matured the grapes.

Vinification
Traditional vinification after destemming and partially crushing of 50% of the harvest. Cap punching operations (pigeages) were carried out each day with a fermentation temperature between 25 and 30°C. The wine spends a total of 3 weeks in vat. The malo-lactic fermentation was carried out on the settled wine.

Élevage
Wine is aged for ten months in concrete vats before bottling.

PALMARÈS

Jancis Robinson
16 /20 : Wonderful Languedoc character.

PAYS D'OC
Indication Géographique Protégée
Vins de cépages

www.calmel-joseph.com

DOMAINE CALMEL & JOSEPH - CHEMIN DE LA MADONE - 11800 MONTIRAT - FRANCE - T 33 (0) 468 720 988 - F 33(0) 468 726 164
SARL AU CAPITAL DE 8918,70 EURO - SIREN 42947641900024 - TVA FR94 429 476 419