



# CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## VILLA BLANCHE

### Grenache

Prettily pale pink with brilliant gleams. The nose is floral, fragrant with rose, peach and apricot blossom and a few touches of citrus. Charming, well balanced, smooth and lively all at once. Delicious notes of citrus fruit and a touch of menthol on the finish. A well-structured rosé which can be enjoyed in its youth, but which will also continue to age elegantly for another two to three years.

#### FICHE TECHNIQUE

**Appellation**

IGP Pays d'Oc

**Millésime**

2016

**Cépages**

70% Grenache gris - 30% Grenache noir

**Degré**

13% abv.

**Terroir**

Clay-limestone. Typically Mediterranean climate, warm and sunny with light rainfall. Warm winters, hot summers and regular periods of dry weather mean that the grapes ripen perfectly.

**Vinification**

The grapes are picked at night, in two sessions. The first harvest is just before the grapes are fully ripe, to keep freshness in the wine, then the second picking happens two weeks later, to get good concentration and varietal character. The grapes are destemmed then macerated for six hours at 5°C. Fermentation is at a controlled temperature of 17°C. The fine lees are added back to the wine at racking to add more structure on the palate. No malolactic fermentation.

**Élevage**

Stainless steel tank.

#### RÉCOMPENSES

**Guide Hachette - 1 star**

Il affiche ampleur et volume

**Bettane & Desseauve 2018**

14.5/20

**Summer rose selection**



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**Gold Medal by Elle à Table**

**Le Mondial du Rosé 2017**  
Silver medal

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**PRESSE**

**Cuisine et Vins de France - Juin/Juillet 2017 - 05/2017**