



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE

Marselan

Very dense, almost black hue flecked with purple. Lovely shine. Aromas of ripe Mediterranean fruit such as plums and black figs; there are notes of liquorice again this year, as well as jammy dark fruit. Garrigue and spices come through on the palate, with a touch of cinnamon on the finish. The palate is smooth, the tannins are powerful yet supple. This wine is succulent and full: its power is balanced by a lovely freshness on the finish. This little-known grape variety will excite the curious...

FICHE TECHNIQUE

Appellation

IGP Pays d'Oc

Millésime

2016

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.

Rendement

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.

RÉCOMPENSES



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Jancis Robinson 30/09/2017

16/20 A little rugged, a little rustic, totally charming ...