



# CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## VILLA BLANCHE Terret Blanc

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This ancient indigenous grape variety planted around the perimeter of the Thau lagoon, largely forgotten at the end of the 20th century, was resurrected by the resurgence of the Languedoc as a wine producing region. It offers us a pale, shimmering wine with greenish flashes and a most agreeable nose with good aromatic intensity - briny, saline with a touch of minerality. The mouth is superbly fresh, with subtle citrus notes, aniseed and white-fleshed fruit. Ideal as an aperitif, it will also be a marvellous accompaniment to a seafood platter, fish dishes and white meats through all the seasons.

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### TECHNICAL SHEET

**Appellation**

IGP Pays d'Oc

**Vintage**

2016

**Varieties**

Terret Blanc or Terret Bourret 100%

**Production**

50 HL / Ha

**Alcohol**

12% alc./vol

**Terroir**

Clay limestone

**Vinification**

The grapes are harvested at night to ensure they remain cool. They undergo a short maceration of about 4 hours before being pressed and fermented at around 16°C. When alcoholic fermentation is complete, the lees are stirred weekly to maintain them in suspension over a period of a month. There is no malolactic fermentation.

**Ageing**

The wine is aged in vats on lees for three months.

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### RECOGNITION AND AWARDS

**Jancis Robinson**

16/20 ... packed with fresh, juicy, chopped apples and white peaches with a handful of lovage thrown in.