



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE

Grenache

Exquisitely pale pink of great brilliance. The nose is floral, with notes of aniseed, rose and white blossom. Succulent, well-balanced, fruity and fresh at the same time, it reveals notes of citrus but also white peach, apricot and a touch of almond and mint. A beautifully long finish confirms this as a structured rosé that is not only excellent for drinking immediately, but one that will maintain all its qualities for the next two to three years.

FICHE TECHNIQUE

Appellation

IGP Pays d'Oc

Millésime

2017

Cépages

70% Grenache gris - 30% Grenache noir

Degré

13% alc./vol

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

Bettane & Dessauve 2019 - page 602

13.5/20

Sam Kim (Wine Orbit) 2018

93/100



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RÉCOMPENSES

Jancis Robinson 12/06/2018

16.5 / 20 Good structure and crunch and elegance ...

Jancis Robinson 08/03/2018

16/20 Dry, light red berries framed in iced lemon pee ...