



# CALMEL & 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.

#### TECHNICAL SHEET

**Appellation**

IGP Pays d'Oc

**Vintage**

2017

**Varieties**

70% Grenache gris - 30% Grenache noir

**Alcohol**

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.

**Ageing**

Stainless steel tank.

#### RECOGNITION AND AWARDS

**Bettane & Dessauve 2019 - page 602**

13.5/20

**Sam Kim (Wine Orbit) 2018**

93/100



# CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## RECOGNITION AND AWARDS

**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 ...