

VILLA BLANCHE

Picpoul de Pinet

Clear and shimmering with greenish gleams. A lovely floral nose with always the same hints of aniseed and iodized notes. The first palate is opulent, persistent and very harmonious. This is a vintage where freshness prevails in notes of green apple, citrus and salinity. Elegant, as always, this wine evolves superbly in the bottle giving a Picpoul de Pinet of great poise, superb at table or as an aperitif, to accompany all types of seafood and cheeses.

FICHE TECHNIQUE

Appellation
Picpoul de Pinet

Millésime
2017

Cépages
100% Piquepoul blanc

Production
55 HL / Ha

Degré
12.5% alc./vol

Terroir
Chalk and clay.

Vinification
The grapes are picked early in the morning to keep them at optimum temperature. A short, 4-hour maceration takes place before pressing. Fermentation also takes place at low temperatures. After alcoholic fermentation, the lees are stirred weekly for two months. No malolactic fermentation.

Élevage
In tank on the lees for three months.

PALMARÈS

Jancis Robinson 08/03/2018
16/20 Smells of apple and rhubarb candy, pear drops ...

PRESSE

Cuisine et Vins de France - Nov 2018 - 10/2018

PAYS D'OC
Indication Géographique Protégée
Vins de cépages

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DOMAINE CALMEL & JOSEPH - CHEMIN DE LA MADONE - 11800 MONTIRAT - FRANCE - T 33 (0) 468 720 988 - F 33(0) 468 726 164
SARL AU CAPITAL DE 8918,70 EURO - SIREN 42947641900024 - TVA FR94 429 476 419