

VILLA BLANCHE
Piquepoul Noir

Bright garnet red in colour. The nose is characterised by the original aromas of this grape variety: fruity notes of red and black cherry, but also floral notes such as rose, finishing with a touch of spice. In the mouth it is lacy, fresh and fruity at the same time with soft but expressive tannins. It is a variety that produces unpretentious, honest wines that offer the simple pleasure of red fruit such as strawberry, grenadine, cherry and redcurrant. 2018, with its wet spring, suited this grape perfectly. We like it over a plate of charcuterie, with an impromptu barbecue, but above all, with friends.

FICHE TECHNIQUE

Appellation
Vin de France

Millésime
2018

Cépages
100% Piquepoul Noir

Degré
12.5.% alc./vol

Terroir
Terroir of limestone clay garrigue and 40 % red ferrous clay. The earth is well draining and aerated due to its stony composition. The vines are planted at 100 metres altitude where the regular winds maintain the good sanitary condition of the vineyard.

Vinification
The grapes are destemmed and sorted before being fermented at around 25°C, with 10 minutes pumping over per day. The cap is moistened every day at the end of maceration. Vatting last 10 days, with malolactic fermentation after cold settling in cement tanks.

Élevage
Aged in cement vats for 5 months before light filtering and bottling.

PALMARÈS

Jancis Robinson 2019
16/20

Decanter WWA 2019
Bronze medal

Jancis Robinson
16/20

www.calmel-joseph.com

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



Decanter WWA 2019
Bronze Medal

Decanter WWA 2019
Bronze Medal

Gilbert & Gaillard
82/100

www.calmel-joseph.com

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