



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE

Terret Blanc

This ancient grape variety, native to the Languedoc, that grows around the perimeter of the Thau lagoon was largely forgotten at the end of the 20th century then rediscovered as a result of the resurgence of the Languedoc cultural identity. The 2018 vintage glimmers with green and yellow reflections. The nose is fruity and fresh with delicious notes of exotic fruit and mint accompanied by superb minerality on the finish. In the mouth it is incisive, refreshing but also offers compelling fruit and an agreeable fullness with a characteristic touch of salinity. This typical local grape variety is perfect with a shellfish platter, fish and seafood.

FICHE TECHNIQUE

Appellation

IGP Pays d'Oc

Millésime

2018

Cépages

Terret Blanc ou Terret Bourret 100%

Rendement

50 HL / Ha

Degré

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.

Élevage

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

RÉCOMPENSES

Top 100 UK 2019

Top 100

Decanter WWA 2019

Bronze medal



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Sud de France Top 100 2019