



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE Picpoul de Pinet

A bright, gleaming wine with green glints. The nose is subtle with a more marked salinity than in 2017. Aromas of white flowers and aniseed are underscored with briny notes in this vintage. Well balanced, harmonious and delectable in the mouth, with pear and green apple mingling with spicy notes and herbs such as dill and fennel, finishing on persistent citrusy and saline notes. A splendid new Picpoul de Pinet, excellent at table or as an aperitif, as an accompaniment to all types of seafood and cheeses. We confirm once again that this grape variety evolves superbly over time and gains in complexity after one or two years in bottle. And we have to admit, that is when we personally prefer it.

TECHNICAL SHEET

Appellation

Picpoul de Pinet

Vintage

2018

Varieties

100% Piquepoul blanc

Production

45 HL / Ha

Alcohol

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.

Ageing

In tank on the lees for three months.

RECOGNITION AND AWARDS

Jancis Robinson 2019

16/20

Decanter WWA 2019

90/100



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PRESS

"Lobster and good wine" - Stockholm Kungsholmndirekt - 08/2020

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