

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 nots 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.

FICHE TECHNIQUE

Appellation
Picpoul de Pinet

Millésime
2018

Cépages
100% Piquepoul blanc

Production
45 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 2019
16/20

Decanter WWA 2019
90/100

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



PRESSE

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

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