

VILLA BLANCHE
Merlot

Deep purple with gleaming reflections. The nose is characterised by notes of very ripe black cherry, but also the fragrance of the garrigue and notes of olive tapenade. We are left in no doubt that this is a Merlot, but one that has a distinctly southern character. Deliciously smooth and generous in the mouth with ripe, well integrated tannins, it offers juicy red fruit aromas like wild cherry mingled with Mediterranean spices. This Languedoc Merlot succeeds in conjugating tradition and modernism in this emblematic grape variety.

FICHE TECHNIQUE

Appellation
IGP Pays d'Oc

Millésime
2019

Cépages
100% Merlot

Production
50 HL / Ha

Degré
14,% alc. /vol

Terroir
Volcanic, clay & limestone. The climate is typically Mediterranean, warm and sunny with a low rainfall. Winters are mild, summers are hot and usual drought conditions fully matured the grapes.

Vinification
Traditional vinification after destemming and partially crushing of 20% of the harvest. Cap punching operations (pigeages) were carried out each day with a fermentation temperature between 25 and 28°C. The wine spends a total of 3 weeks in vat. The malo-lactic fermentation was carried out on the settled wine.

Élevage
Wine is aged for one year in concrete vats before bottling.

PALMARÈS

Jancis Robinson Oct 2022
15/20

Mondial du Merlot et Assemblages
Silver Medal

PAYS D'OC
Indication Géographique Protégée
Vins de cépages

www.calmel-joseph.com

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SARL AU CAPITAL DE 8918,70 EURO - SIREN 42947641900024 - TVA FR94 429 476 419



PALMARÈS

Decanter WWA 2020
Bronze Medal

Mondial du Merlot et Assemblages
86/100

Jancis Robinson 2020
15,5/20

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