



# CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## VILLA BLANCHE Sauvignon Blanc

Brilliantly gleaming with gold and pale green highlights. The aromas are pleasingly expressive, without excessive exuberance, with notes of thiols but also mango, papaya and pink grapefruit punctuated with a few smoky, toasted notes. Citrus fruit reappears on the palate, with lemony, but also lightly aniseed (fennel) flavours bringing incredible freshness to the finish. We are in the presence of an elegant, very original Sauvignon Blanc of immense aromatic complexity. A completely new slant on one of the most popular and widely available grape varieties in the world.

### TECHNICAL SHEET

**Appellation**

IGP Pays d'Oc

**Vintage**

2019

**Varieties**

100% SAUVIGNON BLANC

**Alcohol**

12.% alc./vol

**Terroir**

Vineyards growing in three parts of the Languedoc wine region: Mediterranean, Oceanic and Pyrenean terroirs. Clay-limestone and gravelly soils. This gives our Sauvignon Blanc a more complex balance.

**Vinification**

The grapes are picked at night, in two passes. The first harvest is done at a relatively early stage in maturity, to keep freshness in the wine. Then 15 days later a second harvest is done, to get good concentration and varietal aromas. Grapes are destemmed and then macerated at 5°C for 2 hours. Fermentation is temperature-controlled 14°C (no malolactic fermentation).

**Ageing**

15% matured in new oak barrels for 3 months.

85% matured for 3 months on fine lees in stainless steel vats.

### RECOGNITION AND AWARDS

**Berliner Wine Trophy**

Silver Medal

**Jancis Robinson 2020**



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15,5/20



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