



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE

Malbec

And what a perfect vintage to welcome Malbec into the Villa Blanche family. Very deep purple with opulent aromas that intermingle ripe fruit, soft spices and notes of grilled almonds. The palate opens with great charm, redolent with ripe plums, black fruit and virginia tobacco, evolving harmoniously to finish with liquorice, peppermint, vanilla pods and toasted notes. The tannins are fine and velvety. Opulence, smoothness and a kind of luxurious elegance characterise this first vintage. We hope you enjoy drinking it as much as we enjoyed making it ...

TECHNICAL SHEET

Appellation

IGP Pays d'Oc

Vintage

2019

Varieties

100% Malbec

Production

50 HL / Ha

Alcohol

14, % alc./vol

Terroir

Limestone clay and gravel.

The climate is Mediterranean with continental influences that bring a cool humidity to the atmosphere. Thermal amplitude is great between winter/summer and day/night, propitious to complexity and typicity in the Malbec grape.

Vinification

Traditional vinification with total destemming and partial crushing at 20%. Short 15-minute pumping over daily with a fermentation temperature of between 25 et 28°C. Total vatting time 3 weeks. Malolactic fermentation after settling.

Ageing

Matured in barrels one wine old for 4 months.

RECOGNITION AND AWARDS

Jancis Robinson 2020

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