

VILLA BLANCHE

Terret Blanc

This ancient Languedoc variety that grows around the Thau lagoon was largely forgotten at the end of the 20th century before finding favour again with the resurgence of the Languedoc cultural identity. The 2019 vintage is a glimmering green gold with fruity, fresh and appetizing aromas of exotic fruit, citrus and superb minerality on the finish. In the mouth it is clean and refreshing but also offers generous fruit and its characteristic touch of salinity. This typical local grape variety is perfect with a shellfish platter, fish, seafood and white meats. A rare variety just waiting to be discovered!

FICHE TECHNIQUE

Appellation
IGP Pays d'Oc

Millésime
2019

Cépages
100% TERRET BLANC

Production
50 HL / Ha

Degré
12 % alc./vol

Terroir
Clay limestone

Vinification
The grapes are harvested at night to ensure they remain cool. They undergo a short maceration of about 4 hours before being pressed and fermented at around 16°C. When alcoholic fermentation is complete, the lees are stirred weekly to maintain them in suspension over a period of a month. There is no malolactic fermentation.

Élevage
The wine is aged in vats on lees for three months.

PALMARÈS

Decanter WWA 2020
Bronze medal

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Bronze Medal

Jancis Robinson 2020

www.calmel-joseph.com

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



16/20

PRESSE

Terret Blanc by Neil Cammies - 01/2021

Wines for the festive season - The Scotsman - 12/2020

Christmas Wine roll-call - 12/2020

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