



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE Grenache

Dazzling pale pink with shimmering reflections. 2020 offers us a supremely floral nose in tonalities of white flowers, roses, and jasmine that glide into subtle notes of star anise and peppermint. The palate is superbly balanced and deliciously fruity, finishing on mouth-wateringly refreshing notes, like biting directly into peach, apricot, preserved lemon or pomegranate. Absolutely delightful for aperitif, but also capable of holding its own with food.

TECHNICAL SHEET

Appellation

IGP Pays d'Oc

Vintage

2020

Varieties

40% Grenache gris - 60% Grenache noir

Alcohol

13% alc./vol

Terroir

Clay-limestone. Typically Mediterranean climate, warm and sunny with light rainfall. Warm winters, hot summers and regular periods of dry weather mean that the grapes ripen perfectly.

Vinification

The grapes are picked at night, in two sessions. The first harvest is just before the grapes are fully ripe, to keep freshness in the wine, then the second picking happens two weeks later, to get good concentration and varietal character. The grapes are destemmed then macerated for six hours at 5°C. Fermentation is at a controlled temperature of 17°C. The fine lees are added back to the wine at racking to add more structure on the palate. No malolactic fermentation.

Ageing

Stainless steel tank.

RECOGNITION AND AWARDS

Guide Hachette des Vins 2022

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Wine Align

87/100



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