VILLA BLANCHE

Picpoul de Pinet

A pale, gleaming wine. As with all the white wines in 2021, quantities are very small, but the quality is outstanding. The nose is typical of our Picpoul, with subtle aromas of white flowers and aniseed leading to fresh iodized notes. A vivid, supremely aromatic first palate with exotic fruit, pineapple, dill and fennel notes. Clean, mineral and lightly saline on the finish with an agreeably bitter touch of citrus fruit. A Picpoul de Pinet destined for the table, a wonderful foil for seafood and cheese. We reiterate that (contrary to popular belief) this grape variety evolves superbly over time and gains in complexity after one or two years in bottle.

FICHE TECHNIQUE

Appellation
AOP Picpoul de Pinet

Millésime
2021

Cépages
100% Piquepoul blanc

Production
45 HL / Ha

Degré
13 % alc./vol

Terroir
Chalk and clay.

Vinification
The grapes are picked early in the morning to keep them at optimum temperature. A short, 4-hour maceration takes place before pressing. Fermentation also takes place at low temperatures. After alcoholic fermentation, the lees are stirred weekly for two months. No malolactic fermentation.

Élevage
In tank on the lees for three months.

PALMARÈS

Guiche Hachette des vins 2023
1*

La Tulipe Rouge 2022
Best Wines of France

www.calmel-joseph.com

DOMAINE CALMEL & JOSEPH - CHEMIN DE LA MADONE - 11800 MONTIRAT - FRANCE - T 33 (0) 468 720 988 - F 33(0) 468 726 164
SARL AU CAPITAL DE 8918,70 EURO - SIREN 42947641900024 - TVA FR94 429 476 419

PALMARÈS

Jancis Robinson Oct 2022
15.5/20

PRESSE

Picpoul and seasonal seafood - DinVinguide - 11/2023

DOMAINE CALMEL & JOSEPH - CHEMIN DE LA MADONE - 11800 MONTIRAT - FRANCE - T 33 (0) 468 720 988 - F 33(0) 468 726 164
SARL AU CAPITAL DE 8918,70 EURO - SIREN 42947641900024 - TVA FR94 429 476 419