



# CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## VILLA BLANCHE Viognier

A beautifully limpid, bright golden colour. 2021, a capricious vintage that was heavily impacted by frost, here offers us a surprising result, but in very limited quantity. The parcels of our Viognier that sit in the foothills of the Cevennes give us lightly iodized aromas that mingle with typical notes of apricot, peach and white flowers. Fresh, persistent, and well balanced in the mouth with a nice touch of natural mellowness, added to menthol and exotic fruit all bound together by a finely oaky finish. An expressive, but not overly exuberant Viognier, full of elegance, that is a superb representative of the south of France.

### FICHE TECHNIQUE

**Appellation**

IGP Pays d'Oc

**Millésime**

2021

**Cépages**

100% Viognier

**Degré**

13 % al./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 Viognier 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 6 hours. Fermentation is temperature-controlled 17°C (no malolactic fermentation).

**Élevage**

Partial oak ageing for 15 % of the wine for 3 months in barrels that are one wine old.

### RÉCOMPENSES

**Jancis Robinson Oct 2022**

15.5/20