VILLA BLANCHE
Piquepoul Noir

A very pretty, pale garnet red colour. The nose is very typical of this grape variety, fruity and fresh with red cherry in all its forms, and floral notes such as broom flowers, followed by softly spicy notes of peppermint and star anise. In the mouth it is diaphanously fruity and bright, with fine tannins and the delicious gluggability of strawberry, pomegranate, cherry and redcurrant. This is a wine that we prefer served simply, lightly chilled, with some cold meats, or an easy-going barbecue, but above all with friends.

FICHE TECHNIQUE

Appellation
Vin de France

Millésime
2021

Cépages
Piquepoul Noir

Degré
12.5.% alc./vol

Terroir
Terroir of limestone clay garrigue and 40 % red ferrous clay. The earth is well draining and aerated due to its stony composition. The vines are planted at 100 metres altitude where the regular winds maintain the good sanitary condition of the vineyard.

Vinification
The grapes are destemmed and sorted before being fermented at around 25°C, with 10 minutes pumping over per day. The cap is moistened every day at the end of maceration. Vatting last 10 days, with malolactic fermentation after cold settling in cement tanks.

Élevage
Aged in cement vats for 5 months before light filtering and bottling.

PALMARÈS

Jancis Robinson Oct 2022
16/20

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