



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



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.

RÉCOMPENSES

Jancis Robinson Oct 2022

16/20