



# CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## VILLA BLANCHE Grenache

Exquisitely pale pink with lovely rose-petal reflections. The nose is delicately floral, a bouquet of white flowers and roses, with papaya and pomegranate, finishing on green pear and fennel. In the mouth it is deliciously fruity, supple, and refreshing, with crisp cherry and white peach, citrus fruit, and pomegranate, finishing on persistent notes of almond, flint, and aniseed. A superbly balanced rosé destined to give pleasure as an aperitif or at table.

### FICHE TECHNIQUE

**Appellation**

IGP Pays d'Oc

**Millésime**

2022

**Cépages**

Grenache gris : 40 %; Grenache noir : 60 %

**Degré**

12.5 % 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 stages. A first, early harvest at the beginning of August to obtain freshness, followed by a second 15 days to a month later to obtain a more concentrated profile and more varietal, Mediterranean aromas. Total destemming is followed by maceration for 6 hours at 5°C. Fermentation is thermo-regulated at 15°C. Fine lees are added during pre-fermentation racking to give structural complexity to the palate. No malolactic fermentation to preserve the wine's freshness.

**Élevage**

Stainless steel tank.

### RÉCOMPENSES

**Guiche Hachette des vins 2024**

2\* + Coup de Cœur

**VINUM World of Rosé 2023**

Silver Medal - 87 points



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## RÉCOMPENSES

**Concours Mondial de Bruxelles 2023**  
Gold Medal

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## PRESSE

**A fresh rosé for summer! - 08/2023**

**Dominic Rippon for UK on-trade magazine The Buyer - 06/2023**