



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

PRESSE

A fresh rosé for summer! - 08/2023

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