



# CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## VILLA BLANCHE

### Marselan

Beautiful deep dark red color (ink reflection). Dominated by black fruit with lovely flavors of blackberry, black currant and fig. The palate is intense, full-bodied with fine silky tannins. The final offer a hint of fruit in alcohol (bigarreau kind). Enjoy with red meats and spicy dishes.

#### FICHE TECHNIQUE

**Appellation**

IGP Pays d'Oc

**Millésime**

2012

**Cépages**

100% Marselan

**Degré**

13,5% alc./vol

**Terroir**

Volcanic, clay & limestone

The climate is typically Mediterranean, warm and sunny with a low rainfall. Winters are mild, summers are hot and usual drought conditions fully matured the grapes.

**Vinification**

Cold maceration for 5 days at 2°C. The idea is to blend two Marselan profiles : one fresh and lively, the other almost overripe.

The fermentation of the fresh one is made around 22 °C during 7 days in contact with grapes. The overripe one is made at 28 °C during 30 days of maceration. Later we finalize our blending.

**Élevage**

Wine is aged for six months in stainless steel vats before bottling.