



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE

Malbec

A wine of purple red hue with brilliant reflections and an opulent nose of kirsch, elderberry flowers and mint, finishing on chocolate and cinnamon. A seductive first palate with smooth, ripe, and silky tannins and aromas of yellow plum and dark fruit such as elderberry and blackcurrant, leading to virginia tobacco, mocha and a very elegant finish that mingles liquorice, toasted bread, black pepper, and grilled notes. It also has a certain touch of minerality. A Malbec for aficionados that respects the characteristics of this grape but also expresses all the singularity of its origins.

FICHE TECHNIQUE

Appellation

IGP Pays d'Oc

Millésime

2022

Cépages

100% Malbec

Degré

13.5 % alc. /vol

Terroir

Limestone clay and gravel.

Vinification

Traditional vinification with total destemming and partial crushing at 50 %. Daily pumping over is continued until 10% alcohol is attained with a fermentation temperature of between 28 and 32 °C. Total vatting time is 4 weeks. Malolactic fermentation takes place on clear, settled wine.

Élevage

60 % in concrete vats

40 % in barrel for 6 months