



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE

Terret Blanc

This heritage variety from the Languedoc planted around the Thau lagoon was largely forgotten at the end of the 20th century before coming back into favour with the resurgence of the Languedoc cultural identity. The 2023 vintage has given a pale-yellow wine with soft green reflections. The nose is beautifully fruity and fresh, with passionfruit, orange, and Mention lemon, followed by spicy notes of coriander and peppermint. In the mouth it is pure, refreshing, and complex, with the brightness of mandarin and lemon, mingled with white pepper and star anise, and a lovely flinty, mineral finish. This typical variety from our region will match perfectly with a shellfish platter, fish, seafood, or white meat dishes. A must try!

FICHE TECHNIQUE

Appellation

IGP Côtes de Thau

Millésime

2023

Cépages

100% Terret Blanc

Degré

12,5 % alc./vol

Terroir

Clay limestone

Vinification

The grapes are harvested at night to ensure they remain cool. They undergo a short maceration of about 2 hours before being pressed and fermented at around 14°C. Rigorous settling in order to obtain juices that are as clear and crystalline as possible. Alcoholic fermentation is thermo-regulated at 14 °C. No malolactic fermentation.

Élevage

The wine is aged in vats for two months.

RÉCOMPENSES

Jancis Robinson April 2024

16/20