VILLA BLANCHE
Piquepoul Noir

Beautiful red colour, very bright. The nose is very fruity, revealing aromas of redcurrant, raspberry and fresh strawberry, mixed with aromas of violet and peony. On the palate, this wine is refined and discreet with fresh, round tannins providing a pleasant structure without weighing down the palate. There are aromas of strawberry, followed by exotic touches of passion fruit and citrus zest, and a hint of white pepper. A simple pleasure to enjoy slightly chilled or at room temperature.

FICHE TECHNIQUE

Appellation
Vin de France

Millésime
2024

Cépages
100% Piquepoul Noir

Degré
12.5.% alc./vol

Terroir
Clay and limestone

Vinification
Grapes are destemmed, sorted and not crushed. Alcoholic fermentation is regulated at around 25°C. Pumping over is carried out for 15 minutes per day from a density of 1080 until a density of 1020 is reached. The marc is lightly moistened at the end of maceration each day. Total vatting time is 10 days. Malolactic fermentation carried out after settling in concrete vats.

Élevage
Stainless steel tank: 100% of volume
Duration: 3 months

www.calmel-joseph.com

DOMAINE CALMEL & JOSEPH - CHEMIN DE LA MADONE - 11800 MONTIRAT - FRANCE - T 33 (0) 468 720 988 - F 33(0) 468 726 164
SARL AU CAPITAL DE 8918,70 EURO - SIREN 42947641900024 - TVA FR94 429 476 419