



# CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## VILLA BLANCHE

### Pinot Noir

Ruby-red robe. The nose is exuberantly fruity (small red fruits, cherry and blueberry). Round and mouth-filling, very well-balanced, with good freshness on the finish. The palate is dominated by red fruit, with a hint of blackcurrant and spice. A wine with good length, and the subtlety and poise typical of cool climate Pinot Noir.

#### FICHE TECHNIQUE

**Appellation**

IGP Pays d'Oc

**Millésime**

2015

**Cépages**

100% Pinot Noir

**Degré**

13.% abv.

**Terroir**

Clay-limestone with 20 % ferrous red, white and grey clay. The soil is lightly sandy, so it has well aerated and drains well. The vineyard is at 250 metres altitude and there is a significant difference between daytime and nighttime temperatures, which is ideal for Pinot Noir.

**Vinification**

The grapes are destemmed and sorted. Fermentation takes place at around 22°C. Punch down twice daily during alcoholic fermentation. Two weeks in tank. Malolactic fermentation happens after settling in concrete tank.

**Élevage**

Five months in concrete tank before bottling. Light filtration.

#### RÉCOMPENSES

**Bettane & Dessauve 2017**

Sélectionné 2017 : 14/20

**Jancis Robinson 2016**

16 / 20 : So mouthwatering!

#### PRESSE

The Independent - Terry Kirby    Friday 25 August - 09/2017