



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE

Marselan

Intense colour with shades of violet and black. Rich and ripe aromatic profile. The nose is characterised by liquorice, jammy fruits and a hint of chocolate. Spicy notes and a touch of cinnamon. The smooth palate is bursting with black fruit aromas and offers exceptional length. A lush wine to be savoured and enjoyed! Will appeal to lovers of this unusual varietal.

FICHE TECHNIQUE

Appellation

IGP Pays d'Oc

Millésime

2015

Cépages

100% Marselan.

The Marselan varietal is a cross between Cabernet Sauvignon and Grenache Noir. It was created in 1961 near the town of Marseillan by the INRA research body and is now planted in vineyards in the Languedoc, Rhône Valley, Spain, the North Coast of California, Switzerland and Israel.

Rendement

40 HL / Ha

Degré

14,5% 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

Traditional vinification after destemming and partially crushing of 50% of the harvest. Cap punching operations (pigeages) were carried out each day with a fermentation temperature between 25 and 30°C. The wine spends a total of 3 weeks in vat. The malo-lactic fermentation was carried out on the settled wine.

Élevage

Wine is aged for ten months in concrete vats before bottling.

RÉCOMPENSES

Jancis Robinson

16 / 20 : Wonderful Languedoc character.