



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE

Grenache

Prettily pale pink with brilliant gleams. The nose is floral, fragrant with rose, peach and apricot blossom and a few touches of citrus. Charming, well balanced, smooth and lively all at once. Delicious notes of citrus fruit and a touch of menthol on the finish. A well-structured rosé which can be enjoyed in its youth, but which will also continue to age elegantly for another two to three years.

FICHE TECHNIQUE

Appellation

IGP Pays d'Oc

Millésime

2016

Cépages

70% Grenache gris - 30% Grenache noir

Degré

13% abv.

Terroir

Clay-limestone. Typically Mediterranean climate, warm and sunny with light rainfall. Warm winters, hot summers and regular periods of dry weather mean that the grapes ripen perfectly.

Vinification

The grapes are picked at night, in two sessions. The first harvest is just before the grapes are fully ripe, to keep freshness in the wine, then the second picking happens two weeks later, to get good concentration and varietal character. The grapes are destemmed then macerated for six hours at 5°C. Fermentation is at a controlled temperature of 17°C. The fine lees are added back to the wine at racking to add more structure on the palate. No malolactic fermentation.

Élevage

Stainless steel tank.

RÉCOMPENSES

Guide Hachette - 1 star

Il affiche ampleur et volume

Bettane & Desseauve 2018

14.5/20

Summer rose selection



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Gold Medal by Elle à Table

Le Mondial du Rosé 2017
Silver medal

PRESSE

Cuisine et Vins de France - Juin/Juillet 2017 - 05/2017