



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VILLA BLANCHE

Picpoul de Pinet

Glimmering with greenish gold highlights. The nose is frank and clear-cut, very floral with touches of aniseed and iodized notes. The first palate is smooth, full and extremely supple, evolving to a supremely fresh finish in a register of citrus fruit. A passage on lees confers texture and length. Always consistently elegant whilst young, this wine has the potential to age gracefully in the bottle for several years. A top-end Picpoul de Pinet for aperitif or for drinking at table, with all types of seafood and cheeses.

FICHE TECHNIQUE

Appellation

Picpoul de Pinet

Millésime

2016

Cépages

100% Picpoul de Pinet

Rendement

55 HL / Ha

Degré

12.5% alc./vol

Terroir

Chalk and clay.

Vinification

The grapes are picked early in the morning to keep them at optimum temperature. A short, 4-hour maceration takes place before pressing. Fermentation also takes place at low temperatures. After alcoholic fermentation, the lees are stirred weekly for two months. No malolactic fermentation.

Élevage

In tank on the lees for three months.

RÉCOMPENSES

Jancis Robinson 30/09/2017

16.5 / 20 This is a paean to early summer apples! ...

Guide Hachette - 1 star

Cette cuvée scintillante

PRESSE



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