VILLA BLANCHE
Pinot Noir

Lovely garnet red robe. Refined, complex and gourmand on the nose, with notes of black cherry and spices. The incisively fresh palate with its dense, very fine tannins offers superb complexity, with predominant notes of menthol, citrus and red fruit. This 2016 vintage offers us a delightful Pinot Noir from the coolest terroirs of the Mediterranean basin.

FICHE TECHNIQUE

Appellation
IGP Pays d'Oc

Millésime
2016

Cépages
100% Pinot Noir

Degré
13.% alc./vol

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. Three weeks in tank. Malolactic fermentation happens after settling in concrete tank.

Élevage
Five months in concrete tank before bottling. Light filtration.

PALMARÈS

Andreas Larsson - Blind tasting
90/100

Jancis Robinson 30/09/2017
16/20 Becomes more savoury, with a hint of leaf mulch on a light finish.

PRESSE

PAYS D'OC
Indication Géographique Protégée
Vins de cépages

www.calmel-joseph.com

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Food & Drink - July 2018 by Christine Austin - 10/2018

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